

JAN 4 1952

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 189



Keep Pace with the Times IN 1951

During the year 1951 billions of pounds of sausage and prepared meats will be consumed in this country alone. Sausage packaging problems will demand more attention from alert packers than ever before. Our Technical Service Department can help you improve your operations and our Art Department can create eye-compelling designs to catch the eyes of your customers. Tee-Pak's "SPARKLING CLEAR" cellulose casings, constantly improved through continuous research, can increase your sales, because they permit the quality YOU put inside to "shine through." Yes, it's Tee-Pak quality for you in 1951.

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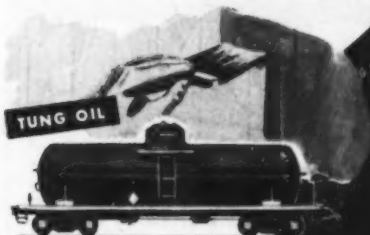
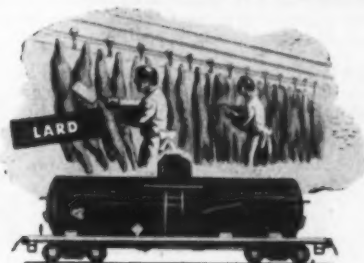
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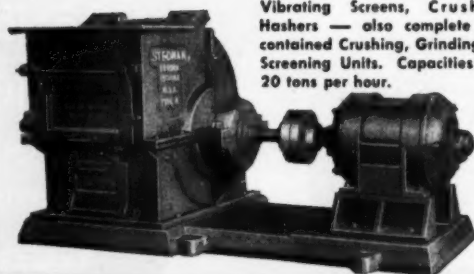
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Provisioner

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The National Provisioner—December 30, 1950

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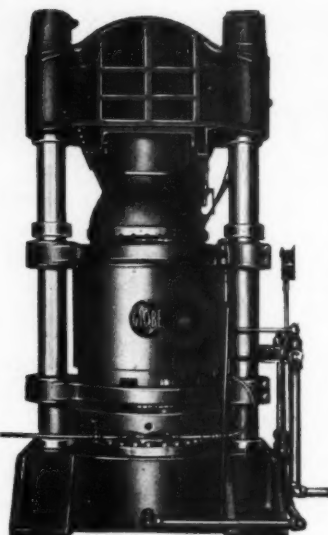
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reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

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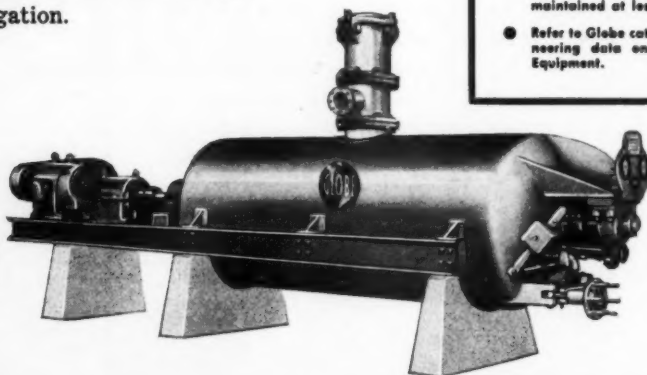


Illustration of
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35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

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HERE IS STRENGTH—LET'S KEEP IT

From the standpoint of internal conditions meat packers can look toward 1951 with considerable satisfaction.

As was pointed out this week by H. H. Corey, chairman of the board of the American Meat Institute, the industry in 1951 "will increase pork slaughter between 4 and 5 per cent and step up beef marketing for slaughter about 3 per cent . . . the industry is ready in the present emergency to provide an adequate supply of meat for every fighting man and also to supply every civilian with an average of 10 lbs. more meat than he had ten years ago."

The large supply of meat expected in 1951 should find a ready market. Consumer incomes will be high and their purchases of some types of goods will be restricted. Moreover, the long-term educational effort of the industry has established meat in the public mind as an essential and desirable food.

The industry's plant is in better shape, quality-wise and volume-wise, to handle its job than it was in 1941. Observations made by the PROVISIONER staff during hundreds of plant visits bear this out. Moreover, the industry probably has more good plants of small to medium size and well-scattered, than it has ever had before.

Meat industry know-how is much greater than it was in 1941. For example, in two fields—canning and boneless beef production—hundreds of plants now have supervisors and some labor skilled in processing methods.

Externally, however, the outlook is not so bright. The threat of price and other controls hangs over the meat processor and the livestock producer. Just as a reminder, here's how the PROVISIONER described the situation during the last period of control:

"Price control—where is price control? Do you find it in the sales rings at country auctions where legitimate packers must drop out when prices soar above compliance levels? Do you find it in the terminal markets where canny buyers 'in the know' garner the loads for the boys who can pay big? Do you find it in the coolers of the smart 'custom slaughterer'—at the back doors of the locker plants—in the corner garage where you pick up a 'half of warm beef'? Do you find it in the retail store where the dealer hands the housewife a wrapped order and names the amount—and treats her like the lowest form of insect life if she asks the price per pound?

"No, you won't find it in any of these places.

"You'll find price control on the silent killing floors and in the empty coolers of the legitimate packers who have tried (unsuccessfully) to reconcile the three great irreconcilables—livestock prices, compliance and wholesale price ceilings. Those fellows have a surfeit of control—they'd buy their livestock at legal prices if they could buy any—they'd sell their products at the ceilings if they had any to sell. Meanwhile, all they can do is lay off the gangs and watch the overhead mount."

The meat industry does fear inflation. However, it knows from experience that controls do not cure the disease but only hide its symptoms temporarily. The industry knows that restrictions reduce the supply of meat and increase inflationary pressure. It fears the confusion in governmental thinking typified by current price measures.

Uncertainty over prices is only one of many unknowns facing the meat packer. Will the government maintain the vital supply of machinery and

(Continued on page 15.)



MAINTENANCE

Is Way to Prevent Cold Line

SHUTDOWNS

BY S. C. MARTIN

*Manager, Low-Temperature Insulation Department,
Armstrong Cork Company*

WITH repair costs at an all-time high, it is becoming increasingly important to emphasize proper maintenance as a method of reducing the frequency of costly repair bills. It is unreasonable to expect any equipment to give long and economical service unless it is kept in good condition.

By taking some precautionary measures, the meat packer can prolong almost indefinitely the life of one of his most important investments—cold lines and equipment.

The story of how a cork insulated cold line pays for itself by reducing refrigeration loss has been told many times. To get these dividends from insulated refrigerated lines, the insulation must be in perfect working order. It must be able to resist the damaging effects of air and moisture.

It sometimes happens that through carelessness or accidental injury, the surface of cork covering may be punctured or a joint may show a tendency to open up. When this occurs, moisture is sure to condense at that point and frost will form. If such a condition is allowed to continue, it will result in rapid deterioration of the covering. Frost will force its way under and into the insulation and ultimately destroy it around every such opening.

Another evil of a damaged line is that condensation may rust the pipes. If the pipes need to be replaced an additional unwarranted expense has been added to the repair job. Even assuming that it is not necessary to replace piping, the labor cost of removing old insulation and wire brushing the piping for reinsulating must be considered.

The job of properly maintaining cork covering on refrigerated lines is simple, yet dangerous to overlook. It consists of replacing loose or broken wires, re-

pairing small breaks with brine putty, and painting with cork covering paint at least once each year.

The average cost of proper maintenance



TOP PAGE: Abused insulation. ABOVE: First step in insulation maintenance program.

nance is negligible compared to the value of the insulation. Neglect means a gradual loss of insulation until the damaged section of the covering is almost as inefficient as no covering at all.

It is best to inspect cork covering at frequent intervals. A yearly program of maintenance should be followed for the best results. Usually the winter season is a good time for inspecting and repairing insulation that is indoors. Then the refrigeration load is less. Outdoor lines and equipment should be repaired during the warmer weather.

The first step in maintaining indoor lines and equipment is to inspect the wires and bands, making sure they are tight and in place. Loose wires can be tightened, but never attempt to tighten a wire by kinking it with the pliers as

it will inevitably become looser. Missing wires should be replaced. As a guide to replacing them, it is recommended that there be at least six wires to each three-foot section of pipe covering. Only copper clad steel wire should be used, because it alone has both the strength and the corrosion resistance that is necessary. The gauge of wire to be used depends upon both the diameter and weight of the pipe covering according to the table:

Light Duty Cork Covering	
PIPE SIZE	WIRE GAUGE
¼ in. to 3 in. inclusive	14
3½ in. to 10 in. inclusive	12
12 in. to 20 in. inclusive	10
Standard Cork Covering	
¼ in. to 1½ in. inclusive	14
2 in. to 8 in. inclusive	12
10 in. to 20 in. inclusive	10
Heavy Duty Cork Covering	
¼ in. to ¾ in. inclusive	14
1 in. to 6 in. inclusive	12
8 in. to 20 in. inclusive	10

On the larger pipe sizes, say from



FILLING DENTS, BREAKS AND GOUGES

2 in. up, bands are frequently used. Bands should be placed 8 to 9 in. on centers. They should be galvanized bands made especially for use with insulation, Monel metal, or stainless steel, 0.5 in. wide and 0.015 in. in gauge.

As the bands or wires are being replaced, the covering should be closely inspected. If any joints have opened, the section or fitting should be removed at the first opportunity when the refrigeration is off. If it is warped or damaged, a new section should be put in its place. If the section is in good condition, it should be dried and then installed again.

Chipped or broken pieces, dents, gouges, and deep scars should be repaired with a seam filler such as Armstrong's 27B. This material consists of a blend of asphalts, solvents, and special reinforcing fibers that give it putty-like characteristics. It has been especially formulated to withstand low temperatures and can be trowelled on to cover large holes. For small blemishes most mechanics use their thumb much as a carpenter fills nail holes with putty.

Periodical painting of the cork covering is the most important phase of proper maintenance. The paint fills the small cracks and crazes in the old finish and keeps them from getting larger. It also reduces moisture and air leaks in the insulation. To prevent the wires and bands from being attacked by corrosion, it also is a good idea to paint them.

Armstrong's #1 cork covering paint, which is recommended for jobs of this type, is a heavy body asphalt dissolved in petroleum type solvents and containing no fillers. As a result it provides a continuous film of asphalt all around the covering and dries to form a hard impervious film. It gives a glossy black finish to the cork covering and resists moisture and air penetration. Of equal importance to the packer, the paint is not affected by brine, ammonia and other fumes commonly found around refrigeration plants. It needs no thinning and can be used just as it comes from the can. A gallon of this paint, which is applied by brush, will cover about 180 sq. ft.

On indoor lines finished with canvas



APPLYING CORK COVERING PAINT
(all photos by Armstrong Cork Co.)

and paint, this maintenance procedure is not necessary. Except for bad dents that have broken through the canvas jacket, the only maintenance required is repainting as often as necessary—usually every three to five years. Where severe damage occurs the covering can be repaired with either new covering or seam filler; then a patch of new resin-sized paper, canvas, and paint should be applied.

Proper maintenance of outdoor lines and equipment varies according to the type of finish that was originally used. There are three common types of outdoor finishes: asphalt saturated felt, Insulmastic, and weatherproof plastic.

Maintaining saturated felt is very similar to the method used for asphalt painted indoor lines. Wires and straps must be inspected and repaired the same as for indoor covering. Voids should be treated with seam filler in the same way, and a yearly painting with cork covering paint is recommended. The only extra precaution that need be taken is to make sure that the felt on outdoor lines is sufficiently lapped and in the right direction to form a watershed. Also, extra care should be taken in painting to make certain that the paint seals thoroughly all laps in the felt.

With either an Insulmastic or a

Weatherproof plastic finish yearly painting may not be necessary. These finishes may be painted with cork covering paint only periodically as needed. However, a yearly inspection to check the condition of the finish and to look for damage is certainly advisable. Damaged sections of a job finished with Insulmastic should be repaired with Insulmastic. If the breaks extend into the wire mesh, the mesh should be patched also. Likewise in the care of jobs finished with Weatherproof plastic, voids should be patched with Weatherproof plastic, and if the fabric is damaged it should be replaced. Of course, after patching, in both cases, the damaged area should be given a coat of cork covering paint.

By following these simple procedures, your cork covering always will be in good shape. You'll get the maximum return on your investment, and you won't need to worry about costly repairs and replacements. Your covering should last a long time. In fact, there are jobs on record that are 25 or 30 years old and still giving excellent service because they have been kept in good shape by a little attention each year.

New York Liver Fluke

For some time scientists at the New York State Veterinary College have been studying a new liver fluke disease—the lancet fluke—that has been spreading with alarming rapidity throughout central New York and which is considered a threat to the livestock industry. The fluke is a small leaf-like worm which lives in the liver of sheep and cattle. It is about ¼ in. long and transparent, but contains brownish streaks. It causes severe disease in sheep. Cattle are not generally made sick, but the infected livers are unfit for human food. As many as 50,000 worms may be found in a single liver. Already packers are discriminating against slaughter cattle from the area because of the loss from liver condemnations. The parasite is well established in at least six counties of Central New York, the only area in the U. S. where it has thus far been found.

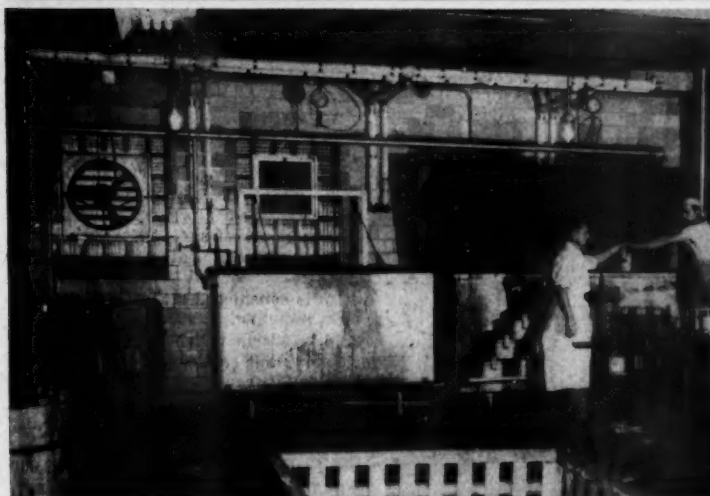
CHILLED HOG CARCASSES ARE TRANSPORTED from the killing plant of the Somerville Packing Co., Somerville, Mass., to the company's nearby cutting unit in this insulated (not refrigerated) trailer. The trailer is equipped with rails (see right photo) and has a capacity of 160 hogs. It can be loaded manually in 30 to 45 minutes by five or six men. At the cutting plant, where the plant rail system can be connected with that in the truck, unloading is accomplished in 15 minutes by two men. Note the interior lighting system in trailer for plant hookup.



BUILD WELL

says

Kern



UNIQUE problems are faced by a meat processing plant which operates in the high land value area of New York City, as does the firm of Geo. Kern, Inc., located at 350 West 38th street.

Need for more space and better facilities there cannot be answered by buying more land and "tacking on" an addition. Changes must be carefully planned to take full advantage of the existing structures and to see that all plant space is used in the most efficient manner. Moreover, because of the keen competition which exists in such a market, operating techniques must be kept up-to-date and unit processing costs must be kept low.

Perhaps reflecting the influence of the high quality standards which have

PHOTOS, TOP TO BOTTOM: Views of ham preparation and cooking room and bacon slicing room. At right is finished product cooler.

always been observed by the firm in producing cooked hams, sausage and other specialties, the company has built for permanence, minimum operating cost and low upkeep in adapting space in the four buildings it controls along 38th street.

The most recent steps taken in a modernization and expansion program at the Kern plant include the construction of a ham preparation and cooking room (top two photos at left on page 10), a new bacon slicing and packaging room and additional cooler space.

Walls, floor and ceiling in the ham preparation and cooking room show the consideration given to construction details. The floor (like those installed in most plant locations) is of high alumina brick in acid resistant mortar. George W. Kern, president of the company, states that such floors have given exceptionally good service and are easy to maintain and clean. Walls of the room are of glazed tile.

Because it found that ceiling paint broke down quickly in rooms where there was heat and high humidity, the Kern management has been experimenting with ceiling finishes. Several years ago it installed a ceiling of Flex-board—a hard, impervious sheet material—in a cooking room at the plant. Experience with this unpainted ceiling was so good from the standpoints of cleanliness and upkeep that the same material was installed in the ham cooking and preparation room. Joints between the sheets are covered with chromium or stainless strips.

Fluorescent lighting is employed over the ham boning table. Windows are of glass block and two of them are pierced for high capacity exhaust fans to vent heat and steam. The room is dry and working conditions are good. A stainless steel soaking vat is located next to the boning table.

The firm has long held a leading position as a ham processor and was an American pioneer in the production of shaped hams through the use of molds. Its hams are carefully boned, fattened, trimmed and shaped so as to produce appetizing slices from end to end. Because of the pains taken in boning and other preparations, worker production is not as high as in many plants.

According to Kern, another innovation is planned in connection with ham cooking. Due to the large number of sizes and specialized shapes into which the cuts are processed, the firm has a considerable stock of ham retainers. It is planned to build a room in which the retainers can be stored in an orderly manner and in which they will be cleaned, repaired, etc. Whenever retainers of a particular type are needed in the preparation and cook room, they will be dispatched there by power conveyor. It is believed that the system will reduce trucking and handling, minimize damage to retainers and speed up the supply of the type required.

Cement plastered walls are subjected to pretty rough treatment in many

(Continued on page 21.)

GOOD Sausage, GOOD Neighbor



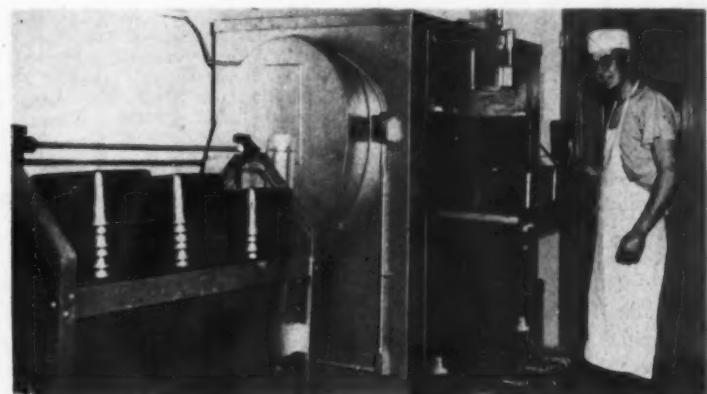
IN KEEPING with its diminutive and homelike setting, the sausage plant above can be so identified only by a decorous neon sign that tells passersby it is the "Herziger Sausage Co. Plant No. 2." Located in the hilly and wooded residential area of Sheboygan, Wis. the plant, by its trim outward appearance, bespeaks the wholesomeness of its product—Wisconsin-made sausage. This tangy meat is rapidly gaining wide acceptance outside the Badger state.

The kitchen is the outgrowth of increased demand for Herziger's Sheboygan-style sausage. Facilities at the plant, which is federally inspected, have been expanded to include the production of loaf meat items. Two of the leading sellers are slicing summer sausage and mettwurst.

To heighten the appearance of the kitchen as a good neighbor, the entire building was constructed of face brick and with an abundance of windows. The kitchen is neatly maintained and landscaped.

While all manufacturing operations are conducted on the first floor level, a basement is used to house employee dressing rooms and the office of the federal inspector. Also in the basement is an oil-fired heating plant and electrically powered refrigeration and air pressure systems. Loading and receiving is handled at the rear of the plant, with meats for manufacture being held in one of two coolers. The front portion of the plant consists of office area and dry storage facilities. Weekly output varies between 15,000 and 25,000 lbs. of sausage.

Shown inspecting summer sausage (center photo) is Ed. Heidenreiter, plant superintendent. Below, R. Kaesermann removes loaf pans from oven.



Seattle Public Library



New, Taylor-controlled retort line at Walker's Austex Chili Co., Austin, Texas.

Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.



Taylor Instrumentation means:

(1) Precision Instruments. (2) Many years of processing know-how. (3) Quick, effective service from Taylor Field Engineers whenever it's needed. Whatever your process specify "Taylor-Equipped, As Usual!" WRITE FOR CATALOG 500. Ask your Taylor Field Engineer for complete details on controls for Retorts, Smokehouses, Jordan Cookers, Scalding Tanks, Ham Boiling Kettles, Rendering Tanks, Evaporators, Margarine Vatators, etc. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada.

TAYLOR INSTRUMENTS MEAN ACCURACY FIRST

Walker's
AUSTEX
Chili Co.

Gordon E. Mills,
VICE-PRES. & PROD. MGR.

Austin, Texas

November 3, 1950

Taylor Instrument Companies
7041 Harrisburg Boulevard
Houston, Texas

Attention: Mr. Joseph C. Laley

Dear Mr. Laley:

Feel sure that you will be glad to learn that we are quite pleased with the operation of our latest Taylor instrumentation on our new Retort Line.

We are impressed with the simplicity of operation and precise control of temperature, which is so necessary for maintaining consistent quality control.

Sincerely yours,

WALKER'S AUSTEX CHILI COMPANY

Gordon E. Mills
Gordon E. Mills
Vice-Pres. & Prod. Mgr.

GEM/INT

Corey Says Packers Can Meet Nation's Needs in 1951

THE meat industry is ready in the present emergency to provide an adequate supply of meat for every fighting man and also to supply every civilian with an average of 10 lbs. more meat than he had ten years ago, H. H. Corey, chairman of the board of the American Meat Institute, said this week in a year-end review.

"The industry," added Corey, "feels that it will be able to maintain the vital meat supply indefinitely, provided production on farms and ranches is not discouraged by controls or rationing or other unfavorable governmental measures. The supply of livestock is large and meat supplies in 1951 promise to be greater than in 1950.

"Of course, it is important that all efforts, including those of the government as well as of our industry and the producers, be geared to the production of more feed crops, particularly corn, increased raising of pigs and the continued saving of calves.

"Appraisal of the industry's readiness to meet the emergency reveals that we this year will increase pork slaughter between 4 and 5 per cent and step up beef marketing for slaughter about 3 per cent."

Corey said this expectation is based on three primary factors: feed crops, breeding stock and feed reserves, and the price balance. He added:

"Carry-over of feed grains at the end of last season was extensive. Total use of the four principal feed grains was only slightly less during the 1950 feeding year than the 1949 harvest. The anticipated use of feed grains this year will exceed the combined 1950 production of the four feed grains because corn production in 1949 was restricted by acreage controls. The country finished 1950 with the fourth largest feed grain crop in history—produced with the smallest acreage planted in 56 years.

"Livestock numbers fortunately are increasing rapidly. General optimism prompted producers to hold back calves and she-stock during the past two years, so that the cattle population has increased about 5,000,000 head. Barring severe drought or other weather disturbances, cattle numbers probably will increase from the present 80,000,000 for several more years, perhaps reaching a level of about 90,000,000.

"The present hog-corn price ratio is about at the break-even point. However, a small increase in hog production may be expected as a result of the generally favorable price outlook—unless, of course, producers are discouraged by the prospect of price controls. The industry feels very strongly that controls would only aggravate the problems they would be intended to correct."

MORRELL NET RISES DURING 1950

John Morrell & Co. this week reported a net profit of \$860,899 for the year ended October 28, 1950, equivalent to \$1.08 per share on the 800,000 shares of capital stock outstanding. These figures compare with an operating profit of \$84,065, equal to 10c per share earned in the previous fiscal year.



G. M. FOSTER

President G. M. Foster's report to stockholders said the company's shipments reached the greatest volume in history, but owing to lower prices prevailing prior to the Korean hostilities, the dollar volume of sales was slightly less than the \$292,795,296 of the previous year. Net sales and operating revenues of the

corporation totaled \$291,219,300.

"Largely as a result of better margins," Foster told stockholders, "the company realized a profit of \$1,645,899 before charging federal income taxes and \$860,899 after taxes, equal to 0.28 cents per dollar of sales." Dividends at the rate of 50c per share were declared and paid during the year.

During the year expenditures for construction projects at the company's three plants in Ottumwa, Ia., Sioux Falls, S. D., and Topeka, Kan., approximated \$2,500,000.

The firm's net current assets increased \$2,600,000 during the year, principally because a debenture issue of \$5,000,000 was negotiated with the John Hancock Insurance Co. This 15-year, 3 per cent loan is repayable through annual payments of which the first is to be made March 1, 1952. At the close of the fiscal year the net current assets

aggregated \$16,558,185, compared with the \$13,926,471 of the previous year.

The major portion of Morrell's inventories is valued at prices prevailing at November 2, 1940, on the "last-in, first-out" basis. Thus there is "considerable difference between the current market value and the value as shown by our books which," said Foster, "constitutes a substantial reserve against future price declines."

The consolidated statement of income and income retained and invested in the business of John Morrell & Co. for the 52 weeks ended October 28, 1950, follows:

Net sales and operating revenues.....	\$291,219,300
Costs:	
Livestock, produce, etc.	\$221,350,484
Wages and salaries of employees....	20,823,049
Social security taxes on wages and salaries	666,404
Pensions and group insurance.....	297,291
Packages and supplies	15,904,198
Freight and express	13,950,344
Selling, general and administrative expenses	4,714,768
Provision for depreciation	1,168,250
Interest on debentures and notes....	565,645
State and local taxes	855,552
Federal tax on income	765,000
	\$290,431,830
Income or loss for the year—	
American companies	\$ 788,270
Cash dividends received from English subsidiaries	72,829
Net income for the year	\$ 860,899
Income retained and invested in the business at beginning of year....	13,433,334
Excess reserves restored:	
Federal income taxes	
General reserve	
	\$ 14,304,233
Deduct:	
Unrealized exchange loss on conversion of net assets of English subsidiaries resulting from devaluation of British pound	\$ 400,000
Dividends paid in cash	\$ 400,000
Total income retained and invested in the business at end of year, including \$12,933,334 restricted as to payment of cash dividends by loan agreement	\$ 13,994,230

May Revise Specifications For Bulk Corned Beef

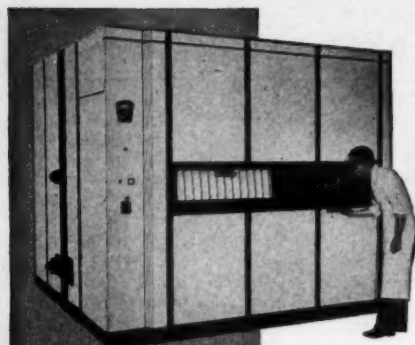
The Quartermaster Market Center System is considering revising the federal specifications to establish a maximum moisture content resulting from curing corned beef. It has reported difficulty in procuring bulk corned beef with no maximum weight gain limitation in effect.

Two means of control are under consideration: 1) continuous inspection of all steps in production throughout the entire processing procedure, and 2) random withdrawal of a representative number of cuts of the final corned and drained product for analysis.

Those wishing to make suggestions may write to Robert L. Graf, technologist, Animal Products Division, Quartermaster Food & Container Institute for the Armed Forces, 1819 W. Pershing rd., Chicago 9.

Final Passage of EPT Is Expected Next Week

The House is scheduled to vote in an unusual New Year's Day session on a \$3,300,000,000 corporate profits tax measure which has been reported by a Senate-House conference committee and approved by the Senate. Swift passage by the lower chamber is expected. The bill provides for raising the regular corporate rate to 47 per cent and levying an additional tax of 77 per cent on excess corporate profits. The 47 per cent rate will be applied to all corporations whose tax year begins after July 1, 1950 on earnings of more than \$25,000 (25 per cent up to \$25,000). The 77 per cent EPT is retroactive to July 1, 1950, and applies to earnings that exceed 85 per cent of a corporation's average earnings during its three most profitable years during a 1946-49 four-year base period.



CHECK THESE SPECIAL FEATURES

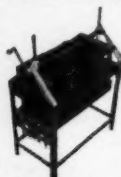
- All-steel and Aluminum Construction
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- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Makes 2 Leaf Shrinkage

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FASTER!
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**ADVANCE
MEAT OVENS**

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ADVANCE DIP TANKS...

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning ham and other products.

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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

[Bull Meat]

- ☐ Beef Cords
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- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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Look for the Cost Control Sign on all Barrels and Cartons

Meat Machinery Group Prepares Petition Asking Priority on Materials

A petition urging that no restrictions be placed on scarce materials going into the manufacture of machinery used in the meat packing industry has been filed with the appropriate government agencies and is being distributed to packers, AFL and CIO unions and to anyone who is interested in the problem or who may be influential in allotment of critical materials. The brief was prepared by the Meat Machinery Manufacturers Institute. Anyone wishing a copy may write its headquarters, 1706 L st., N.W., Washington, D. C.

The petition describes the processing of many meat products, such as bacon and sausage, indicating how every step of the process depends on specialized machines and how machinery improves industry efficiency and capacity.

It also points out that many of the materials needed by the meat packing machinery industry—steel, stainless, aluminum, zinc, tin, rubber, copper, brass, castings, motors, controls, bearings and chains—are in demand by other industries which have "greater voices and larger sales volume." The quantity of material needed by the meat machinery manufacturers is small and, therefore, easily forgotten, the petition states, and offers the following statistics to prove the importance of meat machinery to the nation:

MEAT MACHINERY MFG. INDUSTRY	
In 1949 sales totaled approximately...	\$18,000,000
Of this, there was spent on the raw materials of manufacture about...	8,000,000
Men employed in their plants, only...	1,660
MEAT PACKING INDUSTRY	
Sales in 1949	\$9,600,000,000
Paid for raw material or livestock	6,400,000,000
People employed	812,000

"The packer could not maintain the above or attain a 22,000,000,000-lb. production without the machinery for preserving meat. But every day the equipment manufacturer is finding it increasingly difficult to secure the material required for the production of packinghouse machinery. Because of the complexity of this machinery, the small tolerances and controls required, the lack of mass production due to a comparatively small demand for any one of the thousands of different items needed in a modern packing plant, almost one-half of the meat machinery manufacturer's sales dollar is spent for material," states the petition.

Private Truckers to Meet

Privately operated motor transportation under defense emergency conditions will provide the principal topic for discussion at the twelfth annual meeting and defense mobilization conference of the National Council of Private Motor Truck Owners, to be held February 1 and 2, 1951, at the Hotel Statler, Washington, D. C. During the meeting prominent representatives of industry and government will address the private fleet operators.

BRIEFS ON DEFENSE POLICIES AND ORDERS

CONTAINERS: The National Production Authority has told container and packaging users they are "entering an area wherein they may not be able to secure the type of container they would normally use," and foresees substitutes and reuse of materials.

SUGAR: Agriculture Secretary Brannan has set 1951 domestic sugar quota at 8,000,000 short tons, raw value—700,000 tons less than the 1950 quota. Major sugar consuming industries had requested 8,700,000 tons.

METALS: NPA will soon order end use control on copper, cobalt and cadmium and issue a directive easing limits on civilian consumption of aluminum during March.

TIN: Sometime before February 1 NPA will issue a supplemental tin order designed to give container manufacturers enough plate to meet essential consumer requirements in 1951.

HOARDING: NPA has issued a list of scarce materials subject to the anti-hoarding provisions of the Defense Production Act of 1950.

WAGES: A series of union-management conferences has been called by the government for January 10-12 to begin formulating a nationwide wage stabilization policy and to lay the groundwork for whatever mandatory wage controls which might be made.

Strength—Let's Keep It (Continued from page 7.)

equipment for the industry by seeing that its small requirements of critical materials—only 20,000 tons annually of carbon steel, alloy steel, copper bearing rods and tubes, foundry copper and aluminum—are filled?

Will the government safeguard the meat industry's basic manpower needs by including certain packinghouse jobs on the list of critical occupations?

Will federal tax policies preserve incentive and foster business growth while narrowing the gap between governmental income and spending?

Will government policies encourage livestock production to meet the needs of a growing population and those extra demands which war might bring?

We will all live with uncertainty during the next few years. At least a little of the murk might be dispelled, however, by a clear decision on our international objectives and by better definition of the job which individuals, industries and the country must do and how they are to do it.

THE EDITOR

Hygrade Appoints Agency

Hygrade Food Products Corp., Detroit, has announced the appointment of Brooke, Smith, French & Dorrance, Inc., Detroit and New York advertising agency. The announcement was made by Hugo Slotkin, president.

NEVERFAIL

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taste-tempting
**HAM
FLAVOR**

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Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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"The Old Timer"—
symbol of Speco
superiority.

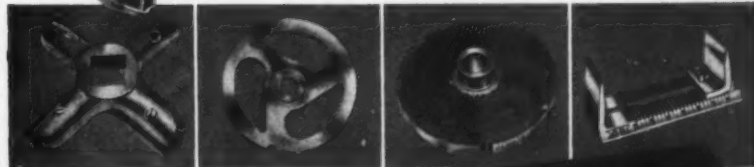
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... It requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

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There are six SPECO knife styles... 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.

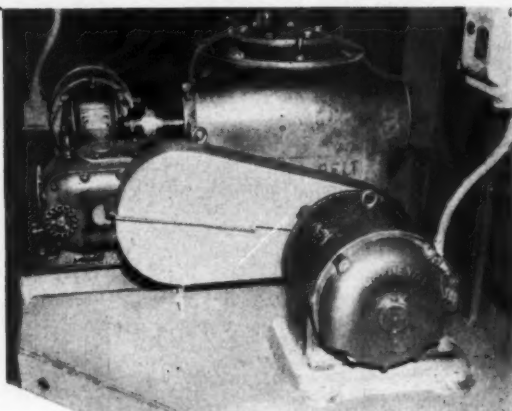
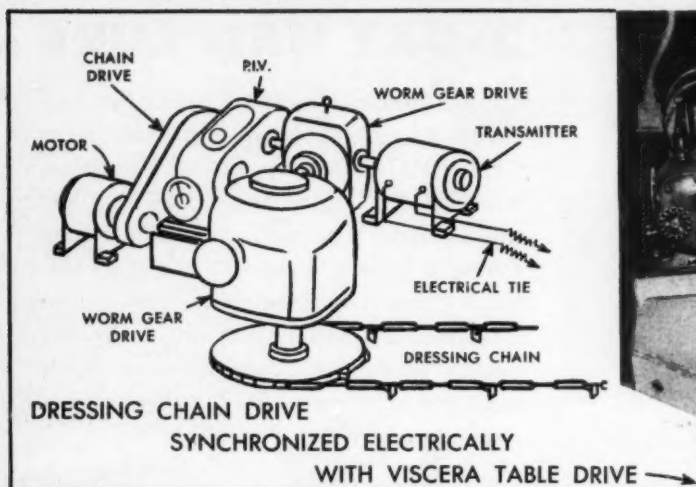


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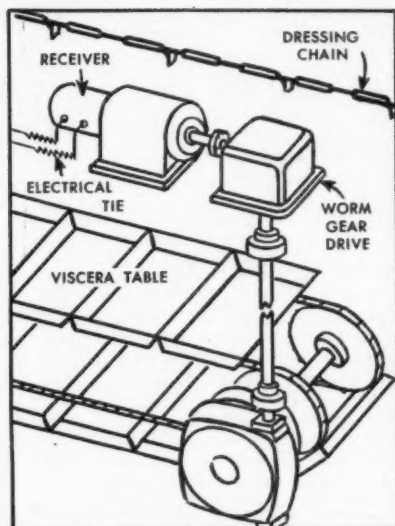
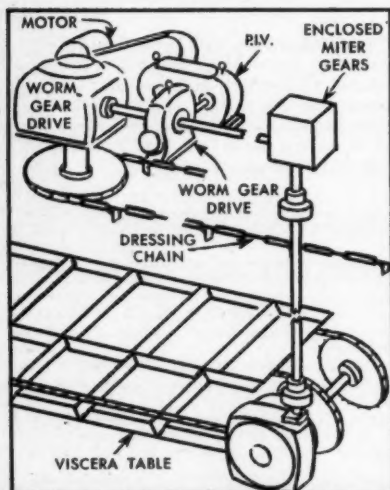
SPECO, INC.

LINK-BELT SYNCHRONIZED DRIVES

**SPEED AND SIMPLIFY INSPECTION BY
COORDINATING MOVEMENT OF VISCERA AND CARCASS**



Exact synchronization of movement of viscera table and dressing chain is accomplished at Swift & Company's Evansville plant by means of the transmitter installed in the Link-Belt dressing chain drive shown in the photograph. This device is electrically connected to a receiver which supplies power to the viscera table drive at a corresponding speed. This permits immediate identification of each carcass and viscera by the inspector without changing position.



Link-Belt offers this precise coordination of two different types of conveyors by both electrical and mechanical connection. Mechanical synchronization, illustrated to the left, is usually employed when the distance between the conveyor drives is less than 40 feet. Both types embody positive variable speed transmission with heavy, durable, high quality Link-Belt drives, assuring smooth, accurate operation over long life. Sturdy dressing chains may be relied upon to maintain steady, even movement throughout their length for easier and better cutting of carcasses. Stainless steel viscera tables facilitate rapid work, inspection and cleaning and minimize the possibility of contamination.

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12, 164

LINK-BELT



**Conveyors • Preparation Equipment
Power Transmission Machinery**

PERSONALITIES

and Events

OF THE WEEK

►For developing and maintaining a definite employment for the physically limited, the Little Rock (Ark.) Packing Co. has been awarded the American Legion's national citation. The award was recommended by the Little Rock office of the Employment Security Division. Ray M. O'Day, department commander of the Arkansas Legion, presented the citation to Chris E. Finkbeiner, president of the company. Eight employees of the Little Rock Packing Co. are "handicaps" or physically disabled.

►Anthony Budarz, 71, and Walter Kaminski, 65, two of the original founders of the Chicopee Provision Co., Chicopee, Mass., were honored at a testimonial banquet recently on their retirement. Kaminski served as vice president and secretary and Budarz as assistant treasurer. Both completed 30 years before their retirement. They will continue as members of the board of directors. The Chicopee Provision Co. was established in January 1920 by six men, all associated with the concern today. The other four founders are Stanley Sitarz, John Szczepanski, Jacob Sitarz and Bartholomew Partyka.

►The Chicago branch house district of Armour and Company will be divided into two units, effective January 8, it was announced recently by J. R. Herndon, general branch house manager. E. M. Stickle, fresh and smoked sausage sales manager, has been appointed

district manager of the Chicago country district which includes 11 branches outside the Chicago metropolitan area. J. C. Mommsen, an assistant district manager in the former Chicago district, will serve in that capacity under Stickle. The 12 branches in the metropolitan area will comprise the Chicago city district and will remain under the supervision of Jack Senko, district manager. L. W. Kuhn will continue as assistant district manager under Senko. Headquarters for both districts will be in the company's general offices, Chicago.

►Construction will be started immediately on a large addition to one of the principal buildings of the Muncie, Ind. plant of the Marhoefer Division of the Kuhner Packing Co. John Hartmeyer, executive vice president of the firm, announced that a contract has been let for the 80 by 80 ft. steel, reinforced concrete and brick addition, which will double the present shipping and loading facilities of the plant and increase the total amount of floor space by 10 per cent.

►Earle F. McKay, former manager of the Philadelphia branch of the Cudahy Packing Co., died recently at his home in Florida. He was 67. He had also been manager of the New York district of the company. He retired in 1948.

►Arthur D. Lauber, 70, widely known wholesale meat dealer in Cincinnati, O., died recently.

►Antone Menghini, sr., 70, a partner in the Menghini Brothers Packing Co., Frontenac, Kans., died recently. He had been in ill health for some time. He entered the meat business at an early age, at first slaughtering at night



THE APPOINTMENT OF J. W. Mallicoat as beef sales manager of the Kerber Packing Co., Elgin, Ill., was announced recently. He started in the meat business in 1926 with the Milner Provision Co., Frankfort, Ind. For ten years he was in general sales and later specialized in beef grading and beef sales for 16 years. He will act as general beef, veal and lamb sales manager at Kerber Packing Co.

and making the route of mining camps in the area selling meat during the day. Shortly after a brother, the late Pete Menghini, came over from Austria to help in the business, the two built a packinghouse which is still operating. Antone became a well known cattleman in the Southwest and became interested in livestock commission firms at Tulsa and Joplin. He was also interested in politics and at one time was mayor of Frontenac.

►David Davies, Inc., Columbus, O., recently presented a televised broadcast of the second annual Franklin County polio wrestling matches, proceeds of which were used for the benefit of polio victims in the area.

►The Sucher Packing Co., Dayton, O., has opened a new division in Dayton to service hotels and restaurants in the Dayton area. Barney Mehler, manager of the new operation, known as the Victory Provision Co., said it is a wholly owned subsidiary of the packing firm.

►John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., is helping set up the Black Hawk County's 4-H Club boys' special activity for 1950, "Preventing Livestock Bruises." The activity, which will run for three months, will include a tour of the Rath plant early in January, during which Rath



TWO CHILDREN at the Ottumwa, Ia., hospital beam approval as Vernon T. Spry, administrator of the hospital, shows them one of the six original oil paintings presented to the hospital by John Morrell & Co. By Feodor Rojankovsky, they depict various scenes of the circus and appeared on the Morrell Calendar for 1950. The other six are to be presented to the Crippled Children's Hospital in Sioux Falls, S. D.

personnel will demonstrate care of stock and building of loading chutes.

►J. B. Scott, Armour and Company vice president in charge of transportation and Armour car lines, will retire on December 31, F. W. Specht, Armour president, announced. He has completed 50 years of service with the company. He joined the company as a clerk for the Armour car lines at Anthony, Kans., and has been in the transportation division of the business throughout his career and head of the division for 14 years.

►A. W. Dick, chief engineer, Burns & Co. Limited, Calgary, Canada, has retired after 14 years with the firm. Dave Koop has joined the company as a plant engineer.

►An agreement between the Jacobs Packing Co., Nashville, Tenn., and the Meat Cutter and Butcher Workers union (AFL) local 405, has been reached through bargaining, it was announced recently. The one-year contract calls for an hourly 3c across the board wage increase, retroactive to November 13; equalization of job classifications, and an insurance plan.

►Although work was resumed on December 21 with normal operations at John Morrell & Co., Ottumwa, Ia., after a labor and management dispute had stopped hog killing, canning department employees served a 24-hour strike notice on the company. Their dispute concerns work load standards. The notice fulfills a contract provision of the right to strike over work standards after 24 hours notice.

►The cold storage division of the Armour and Company plant at Jacksonville, Fla., has been purchased by Jacksonville Freezers, Inc.

►James H. Byrne, a sales representative in Utica, N. Y., of Geo. A. Hormel & Co., Austin, Minn., for 21 years, died December 21 after a long illness. At one time he had been a salesman in Utica for Klineck Bros., Inc., Buffalo.

►Herman Kramer, a partner with his brother, Jacob, in the Kramer Beef Co., Scranton, Pa., died December 18 after a long illness. A native of Russia, Kramer had been in the packing business in Scranton for 30 years.

►The grand champion steer of the recent Louisville, Ky., Fat Stock Show was a 1,075-lb. Shorthorn, shown by Kenneth Reed of Midway, Ky. The champion topped 1,600 others entered in the competition by members of 4-H clubs and Future Farmer chapters. The Fischer Packing Co., Louisville, bought the champion for \$8 per lb., a new record high for the Louisville show.

►William G. Lancaster, St. Joseph plant sales manager for Armour and Company, has been transferred to the general office in Chicago and will be attached to the staff of E. E. Evans, vice president in charge of pork operations. Lancaster joined Armour in 1934 at Kansas City.

►Paul K. Forrest, 71, a salesman for Swift & Company in western Missouri and eastern Kansas for 35 years, died recently in Independence, Mo.

Independent Beef Slaughterers Organize New Association

At a meeting in Chicago, December 22, representatives of independent slaughterers of cattle and calves from all sections of the country completed the organization of the National Association of Independent Beef Slaughterers. The Association, a not for profit corporation organized under the laws of Illinois with its office at Room 1680, First National Bank Building, Chicago, will cooperate with various governmental departments and agencies in working out a program to assure the most efficient production and distribution of beef and veal.

Eugene Meyer, sr., president, Illinois Packing Co., Chicago, was elected president. Vice presidents are Max N. Lampert, Somerville (Mass.) Dressed Meat Co.; Jack Ruddy, Peerless Packing Co., Cleveland, O.; Carl Rothschild, M. Rothschild & Sons, Inc., Omaha, Nebr., and Milton Peck, Monarch Meat Packing Co., Milwaukee, Wis. Sol A. Meringer, Siegel-Weller Packing Co., Chicago, was elected secretary-treasurer. Representing the association as counsel are Ely M. Aaron, Chicago, and Herman A. Greenberg, Washington, D. C.

The board of directors includes in addition: Meyer Averch, Capitol Packing Co., Denver; J. R. Cohn, Cee Bee Packing Co., Chicago; Harold Dugdale, Dugdale Packing Co., St. Joseph, Mo.; Isadore Gentner, Gentner Packing Co., South Bend, Ind.; Thomas Graver, H. Graver Co., Chicago; Fred Hagenaver, Lincoln Meat Co., Chicago; Ira Loewenstein, Superior Packing Co., St. Paul, Minn.; Milton Marshall, Cross Bros. Meat Packers, Inc., Philadelphia; Floyd A. Segel, Wisconsin Packing Co., Milwaukee, and Leroy Wimp, Wimp Packing Co., Chicago.

Swift Appoints J. H. Clark Head of Purchasing Department

J. H. Clark, assistant head of the purchasing department, Swift & Company, has been named head of the general purchasing department. He replaces L. A. Shepherd, who died December 21. Clark has been closely associated with the procurement of supplies since 1921 when he became a member of the purchasing department in the Fort Worth, Tex. plant of Swift. He started there for Swift in 1918. In 1926 he was transferred to the general purchasing department in Chicago and in 1934 was named a division head in the department where he served until becoming assistant head of the department June 1 of this year.



J. H. CLARK

Palmer Is Retiring as Wilson Manager at Cedar Rapids

W. O. Fraser has been appointed manager of the Cedar Rapids, Ia. plant of Wilson & Co., Inc., to succeed Harry A. Palmer, who is retiring the first of



HARRY PALMER

the year after about 20 years in that position. In 1946 Palmer completed 50 years with the company and its predecessor company. He is well known in the meat industry and in civic affairs in Cedar Rapids and Iowa.

He started working as an office boy for T. M. Sinclair & Co. in Cedar Rapids shortly after he came to this country from England to visit an uncle who lived there. He moved up through various positions in the plant until he became chief clerk. Successively he was export clerk, general provisions manager, secretary and assistant to the manager. Shortly after Wilson purchased the company, Palmer was appointed general plant manager.

Fraser joined the company in 1944 in the beef department at Cedar Rapids, after nearly 20 years with the U. S. Department of Agriculture. At that time he was assistant chief, Livestock and Meats Branch of the War Food Administration's Office of Distribution. In recent months Fraser has been assistant to Palmer.

Swift General Counsel Retires

Retirement of Edgar B. Kixmiller as general counsel for Swift & Company and appointment of William N. Strack as his successor was announced last week. Although retiring, Kixmiller has been retained as special counsel in connection with certain litigation now pending. A nationally known attorney and authority on food laws and regulations, he has been with Swift since 1914 and general counsel since 1942. Formerly Kixmiller was on the editorial staff of the Yale law journal and is a member of the Chicago, American and Illinois State Bar associations, the New York Bar Association and the Chicago Law Institute. Strack joined Swift & Company's law department in 1919 and has been head of the department and general attorney since 1942. He joined Swift immediately after discharge from the Army after serving during World War I. He is a member of the Chicago, Illinois and American Bar associations.

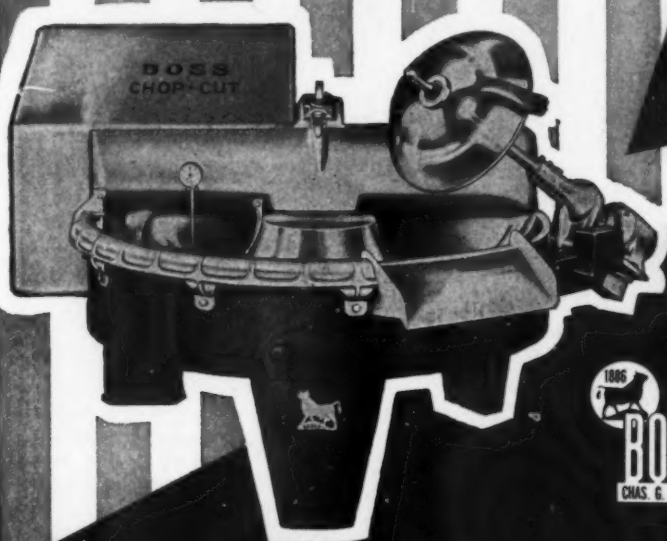
New Wilson District Manager

Robert E. Bryan has been placed in charge of the southwestern branch district and the Oklahoma City car route unit of Wilson & Co., succeeding L. H. Lundberg, who died recently. P. P. Bragg has succeeded Bryan as manager of the Dallas, Tex. branch.

Investigate CHOP-CUT

A DISTINCTIVE NEW SAUSAGE MEAT CUTTER

by **Boss**



With its gleaming new knife design, CHOP-CUT brings to the sausage kitchen a completely new cutting principle; the cool, chopping cut of a razor-edged cleaver, as distinguished from the draw-cut of a butcher knife.

The use of this new design, in cooperation with other exclusive features of the popular Boss Silent Cutter, elevates CHOP-CUT to a peak of operating efficiency never before achieved. Product is improved. Cutting cycle is shortened. Maintenance is reduced.

Get complete details of CHOP-CUT from your nearest BOSS representative, or write direct for Bulletin CC-49.

Uses fewer knives.



Lengthens operating time between knife sharpenings.



Increases capacity in relation to bowl size, power demand, and time cycle.



Eliminates shortening.



Produces a more homogeneous product with greater capacity for absorption.



Retains every advantageous feature of the popular Boss Silent Cutter.

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CINCINNATI 16, OHIO

PRESCO PICKLING SALT

PREFERRED FOR ALL FAST CURING

Because it's Mild

BOARS HEAD



Super Seasonings

Expertly compounded of purest materials to
produce the finest of uniformly delicious flavors

Leading Packers
FAVOR

**PRESCO
PRODUCTS**

because their
demonstrated
efficiency
produces
superior results

PRESERVLINE MANUFACTURING CO., FLEMINGTON, N. J.

PRESCO PICKLING SALT • PRESCO CERTIFIED CASING COLORS
SEASONINE "A" • NEW PROCESS F. L. P. • SEASONINE "B"
BOAR'S HEAD PICKLING SALT • BOAR'S HEAD SUPER SEASONINGS

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Sees Mechanical Cooling of Reefer Cars Increasing

Conversion to the mechanical method of railroad car refrigeration will proceed rapidly during the next few years, according to Joseph A. Numero, president of the U. S. Thermo Control Co., Minneapolis. Citing the advantages of mechanical over ice-and-salt refrigeration, Numero said that more than 250,000 miles of rail travel have been "logged" by cars equipped with mechanical units without any loss of perishable cargo during two years of comprehensive tests.

The Thermo-King system comprises two identical self-contained units installed in a compartment at one end of the car. Each unit consists of a 28-h.p., water-cooled gasoline engine, six-cylinder compressor, cooling coil, air circulating fan and controls. Freon is the refrigerant. Each unit is a complete package and can be removed and a new one installed in ten minutes.

Floor racks and wall flues of the car serve as ducts through which air passes. Air is forced downward through the cooling coils, under the floor racks, up through the side and end wall flues and over the top of the load for return to the cooling chamber. To eliminate uneven temperatures and air stratification during the "off" period of unit operation, a small battery-powered fan starts when the refrigerating units stop.

Both units are used for pre-cooling, but only one operates after the desired temperature has been reached. This tandem installation has an approximate capacity of three tons refrigeration at zero degrees F. Each unit is equipped with an automatic defrosting device which goes into operation every five hours.

Kern Builds Well

(Continued from page 11.)

meat plants. As a result of banging by trucks, barrels, etc., the plaster is broken and the insulation bared. Door frames, too, get considerable abuse from product trucks. Both points have received attention in construction at the Kern plant. As will be noted in the photo at right center on page 10, cooler walls at the working level are protected by two horizontal fenders; door frames are metal clad. The scale shown in the cooler picture has no pit below it and is easy to keep clean.

The new bacon slicing and packing room at the Kern plant is well arranged and equipped. Chilled bellies move from the forming machine to the high speed slicer and shingled slices are carried down the conveyor to eight scalers. The weighed units go to a

nearby machine for wrapping in transparent film.

Another project at Kern's calls for replacement of a unit smokehouse with three new air-conditioned houses with 22-cage or 44-tree capacity.

Since New York City regulations restrict the use of ammonia refrigeration above the first floor, Kern has installed low pressure condensing compressors for its newer cooler and freezer space. Experience with these units has been very satisfactory since they are flexible in operation, may be installed in small space which might otherwise be wasted and can be repaired or replaced speedily in case of breakdown.

Alcor floors in the new rooms at the Kern plant are a product of Harbison-Walker Refractories; ceiling in the ham cooking room is constructed of Johns-Manville Flexboard. The high speed bacon slicer and conveyor were furnished by The Allbright-Nell Co. New smokehouses are being furnished by the Julian Engineering Co.

Major Independents Sign Contract at Los Angeles

A new labor contract with the Butchers Union has been signed by six of the largest independent packers in southern California. The new contract, effective December 8, 1950, expires March 1, 1956, and can be opened in each year for wages only.

Employees receiving \$1.41 to \$1.46 per hour were raised 5c; those getting \$1.47 to \$1.67 were raised 8c, and those getting more than \$1.70 were raised 10c. In addition, \$2.50 per week per employee was granted for a welfare program. Companies signing with the union were Sterling Meat Co., Merchants Packing Co., Union Packing Co., Commercial Packing Co., Coast Packing Co. and Luer Packing Co.

Arkansas Meat Packers Plan to Organize An Association

Arkansas meat packers are planning an association to help prevent black market activities and assure people of the state of adequate meat during the national emergency and in case controls are applied. Fifty-three packer representatives met recently in Little Rock. A five-man committee was appointed to plan the organization: Paul Finkbeiner, C. Finkbeiner, Pine Bluff; Walter Webb of Helena; W. Broadway of Jonesboro; William Heim, Heim Bros. Wholesale Meats, Little Rock, and Felix Schlosser, Morrilton Packing Co., Morrilton.



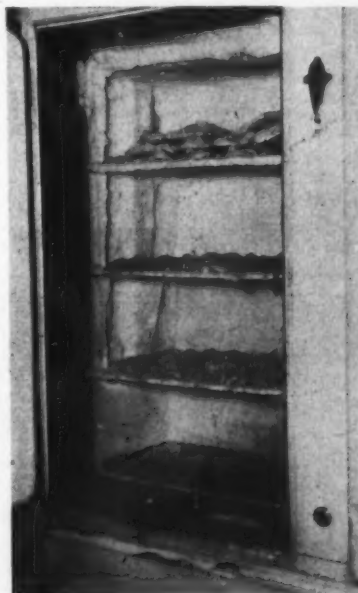
IN THE PLANT

IDEAS CAUGHT WITH
CAMERA AND PENCIL

For several years all hog carcasses have been split with a power saw at the plant of the Somerville Packing Co. in



Somerville, Mass. A beef splitting saw with a low frame is used for the purpose (see photo). Bone dust is washed



off. Management of the company reports that dealer and consumer reaction



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and a
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THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS, ELCO LTD., TORONTO

has been good. The New England firm turns its pork over very rapidly, chilling overnight and cutting next morning.

A double freezer cabinet for glands, built into one of the glazed tile walls of the hog killing floor, is another good idea found in the Somerville plant. The freezer (one-half shown in photo) is located only a few steps from the table at which a workman salvages glands from material brought to him during killing operations. Due to the ease and speed of transfer, gland operations are more efficient and product is turned over to the pharmaceutical manufacturer in prime condition.

**Four-Day Meat Cooking
Schools Provide Real
Service to Homemakers**

Widespread interest on the part of the nation's homemakers in the subject of meat is revealed in the enthusiastic reception given the National Live Stock and Meat Board's 1951 cooking schools now in full swing.

Calling attention to this cooking school program, Mrs. Marie Daughtery, director of the Board's homemakers service department says: "These cooking schools sponsored by daily newspapers in the larger cities are designed to be of the utmost service to every homemaker attending. Each school covers four days.

"Seven to nine meat dishes and five dishes made with lard are demonstrated at each session. All dishes are prepared on the cooking school stage in full view of the audience. Our lecturers explain each step of their preparation. Timely and practical information is presented on the selection, care and preparation of meat. The place of meat in meal planning is stressed. Emphasis is given to the results of research showing the nutritive value of meat.

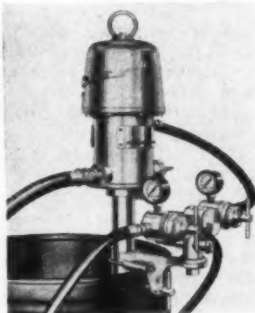
"Each day's program is devoted to a particular group of dishes. 'Budget Favorites,' or dishes which are economically prepared, are featured on the first day. These include rump pot-roast, fresh Boston butt, drum sticks, etc. On the second day 'All-Nations Recipes' are demonstrated, including Hungarian lamb stew, Norwegian hash, standing ribs of beef and liver macaroni au gratin. The theme of the third day is 'Jiffy Meals'—meals which can be prepared in a half hour or less. The selections include rarebit hash, T-V burgers, broiled steak, pantry roast and others. 'All-American Dishes' are demonstrated at the final session, with the use of such dishes as old-fashioned Swiss steak, Dixie pork chops, leg of lamb and veal stew.

"The culinary value of lard is brought out through the preparation of cakes, pies, cookies, biscuits and other dishes."

The Board reports that at least 300,000 homemakers will be reached with meat facts through these cooking schools by next June.

NEW EQUIPMENT *and Supplies*

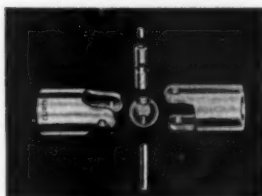
SPRAYING HEAVY MATERIALS—Spray gun spurring, which frequently projects a blob of heavy industrial material upon the coated surface, is said to be eliminated by a new air operated pump. A device called the Evenflo, attached to the Graco Mogul-Type Powerflo Pump, allows even surface coating to meet the



most rigid specifications, according to the manufacturer, Gray Co., Inc., Minneapolis. Rust and corrosion preventives, calking compounds, adhesives, sound deadeners and many other materials, including gummy mastics and non-self-leveling substances, can be handled by this equipment. The gun weighs 35 lbs. The power head is cast aluminum. The air motor incorporates steel forgings and machined castings for durability and large poppet valves for greater efficiency. The pumps are simple in design and construction and can be serviced easily. They operate in original 400-lb. and 100-lb. drums or in

bucket type containers and supply industrial material through hoses for spray gun, pole gun or extrusion gun application. No messy, time-wasting transfer operations are necessary.

UNIVERSAL JOINTS—The Curtis Universal Joint Co., Inc., Springfield, Mass., has developed a new Lo Friction universal joint available in single or double form, 1½ in. O.D. or larger, solid or bored hubs, round, keyed, or splined shafts. This joint is for use in machinery drives where joint friction heat or kinetic energy must be dissipated rapidly. The effectiveness of heat reduction is found in the friction block. Bearing

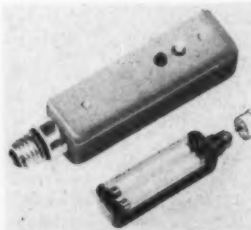


surfaces have been reduced and means provided for adequate and constant lubrication through use of a patented oiler.

INDUSTRIAL DEHUMIDIFIER—For storage rooms and cellars where the least amount of humidity is desirable, the Walter Haertel Co., Minneapolis, has manufactured a new junior commercial dehumidifier. Powered with a ½-h.p. hermetically-sealed Freon

condensing unit, this dehumidifier can remove 50 lbs. of water from the air in 24 hours. Besides its contribution of keeping product in good condition, the unit promotes healthful working atmosphere and helps prevent deterioration of building and equipment.

SCREW-IN FLUORESCENT—Hot incandescent work lights may now be converted to cool fluorescent simply by screwing a new-



type bulb into any ordinary lamp socket. This bulb, called Lite-Mite, contains two, 4-watt fluorescent lamps and all control components entirely within the 2x6-in. shade. The fixture is hardly larger than the ordinary incandescent lamp, yet it is said to produce over 400 per cent more light for equal wattage. The lamps are rated at 7,500 hours average life which, for normal service, represents over 3½ years between replacements. The shade is made of drawn aluminum and can be rotated 300 degs. Stocker & Yale, Marblehead, Mass., is the manufacturer.

AUTOMATIC PALLET LOADER—A new machine that takes packages from conveyors and loads them automatically on pallets for warehousing or shipping has been developed by the Alvey Conveyor Mfg. Co., St. Louis. Selection of load package arrangement is accomplished by push buttons. The machine handles 30 packages per minute. Capacity is influenced by the number of tiers per pallet. Empty pallets from a pallet magazine are conveyed as needed to the pallet loading area. A hoist carries the pallet to the top of the loader to receive a layer of packages which rest on an apron. The apron is withdrawn from beneath the packages to deposit them on the pallet beneath. The hoist then lowers the layer sufficiently to receive the second layer. As the hoist lowers, the pallet is rotated 180 degs. so that successive layers are interlocked, resulting in a more stable load. When the last layer has been deposited, controls automatically start a conveyor that removes the loaded pallet from the machine.

HEAT EXCHANGER—An improved heat exchange unit, which requires no welding or soldering in the assembly, has been developed for processing applications by the Trane Co., La Crosse, Wis. This corrosion-resistant assembly has a mechanical joint that requires no bonding agent.



News
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Equipped with a 2-gear reduction drive that operates in an oil bath, reversible type motor, and a free swinging load hook, this hoist is good for years of packing house wear.



A nickel steel roller type load chain for a 16 foot lift and a 15 foot flexible conductor cord are furnished with each hoist. Available in ½, ¾, 1 and 2 ton capacities.

Merely hang up, plug in and start hoisting.

Capacity - Lbs.	Hoist Speed F.P.M.	Price	No.
500	17	\$149.00	10820-3AX
500	34	179.00	10820-3DX
1000	11	179.00	10820-3MX
1000	17	199.00	10820-3PX
2000	9	199.00	10820-3WX
4000	4½	299.00	10820-3ELX

Globe can furnish I-beam trolleys for portable hoists. Entirely of steel construction, these trolleys are equipped with ball bearings to allow easy movement. Each capacity is adjustable to fit several beam sizes.

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NIMPA ASKS THAT SOME MEAT PLANT JOBS BE CLASSED AS CRITICAL OCCUPATIONS

A MODIFICATION of the list of critical occupations to include certain occupations in the meat packing industry has been asked by the National Independent Meat Packers Association. In a petition before the Inter-Agency Committee on Essential Activities and Critical Occupations, the Association and the Western States Meat Packers Association, which has joined with NIMPA, has recommended that persons holding any of seven occupations in the packing industry be considered critical.

The classifications are: 1) All managerial personnel from assistant supervisors or assistant foremen through the top executives; 2) all butchers; 3) choppers; 4) smokers; 5) maintenance mechanics; 6) power plant employees, and 7) livestock buyers in the field. The petition states fully the reasons why the Association feels these groups should be considered critical.

Executives, the petition explains, would include the president and vice president, or corresponding heads of companies, and secretary and treasurer. It would also include the heads of the operating divisions such as the sales, purchasing, production and personnel, and the supervisors or foremen, each of whom has the responsibility for the successful operation of a sub-department.

Butchers or knife men are all those

concerned with killing the animal, breaking up the carcass into various parts and removing the hide. All these jobs require long experience and a high degree of skill. For example, the slightest error in removing a hide will impair its value.

A definition of sausage department workers referred to in the petition as "choppers" was made by comparing them to skilled chefs. "The making of sausage is an extremely detailed and intricate operation requiring long experience and detailed knowledge as to the amount of moisture and protein to be included to get the best results and to comply with government regulations; also the expert knowledge which a good cook has as to the amount of chopping that should be done in the various sausage products."

The job of smoker, the petition asserts, is similar to the job of chopper in the sense that a high degree of experience and skill is required in order to arrive at just the right temperature and the correct duration of smoking. "The smoker, too, is analogous to the skilled chef in the sense that a single slip in the process of smoking may spoil the final result. The job is one that calls for high aptitude, and the smoker's responsibility is unique in that he usually works alone in the average plant and without supervision. A single error by the smoker can have a seriously adverse effect not only on the quality of the product but on the financial results of the whole operation."

Because the duties and qualifications of maintenance mechanics—machinists, electricians, pipe fitters, electric and gas welders, carpenters, blacksmiths—are so well known, the petition does not elaborate on this classification, nor on power plant employees.

It points out that several years experience are required for a man to become expert in the buying of live animals. Judgment can be obtained only by experience in the observation of animals and study of their values.

One section of the report discusses actions which might be taken to fore-

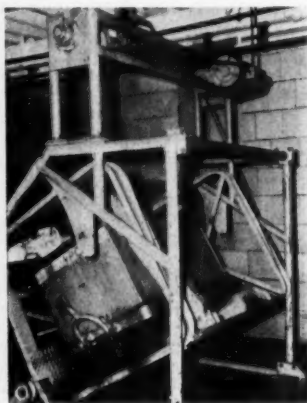
stall a critical shortage of workers in the industry. The nature of the slaughtering business, it explains, is such that except in a few departments, women cannot be used to advantage. There is a further limitation on the use of women in certain states where there are laws which generally prohibit the employment of women for more than eight hours in any one day. Frequently, it is necessary in a packing plant to employ men for more than eight hours, so that employment of women in states having such restrictions would impose serious limitations on the industry and would be contrary to the national interest, particularly in time of war. Also, the seasonal nature of the business makes it impossible to control the length of the work day or work week.

Regarding the possibility of recalling retired workers, the petition states that since most retirements are voluntary and because of disability there are comparatively few retired workers upon whom the industry could call in an emergency. Much of the work is too heavy for a retired employee.

Likewise it would be almost impossible to recruit workers from less essential activities because the work is looked upon as distasteful to the average outside young worker. The industry consists to a large extent of seasoned workers to whom the work is less distasteful because they have been so long accustomed to it. "Our problem today," states the petition, "is not so much one of recruiting from the outside as trying to hold our own men, many of whom are already making their way to more attractive positions in other industries in the locality. We are already thinking, since ours is recognized as an essential industry, of asking the government for a labor priority."

Regarding use of the physically handicapped, NIMPA states that the industry is one in which they should not be employed if physically fit men can be found. However, because of the disadvantage in competition with more attractive industries, there is probably a greater percentage of physically handicapped and aged persons in the industry than in most industries, and the meat packing industry cannot "in justice to ourselves or in fairness to

(Continued on page 31.)



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Slowed by Holiday, Meat Production Still Is 20% Over Same Week in '49

THE United States Department of Agriculture estimated federally inspected meat production for the week ended December 23 at 382,000,000 lbs. Slaughter operations dropped off considerably prior to the Christmas holiday, with total meat production down 11 per cent from the 429,000,000 lbs.

Calf slaughter was 113,000 head, compared with 122,000 for the preceding week and 109,000 last year. Output of inspected veal for the three weeks under comparison was 11,500,000, 13,400,000 and 12,500,000 lbs., respectively.

Hog slaughter of 1,543,000 head was 12 per cent below the 1,756,000 for the

000 last year. Production of lamb and mutton for the three weeks amounted to 9,300,000, 10,200,000 and 9,700,000 lbs., respectively.

ARGENTINE CATTLE AND MEAT EXPORTS DECLINE IN 1949

Total Argentine cattle marketings in 1949 were 9,599,000 head, which was slightly below the preceding year but 19 per cent above the 1937-39 average of 8,039,000 head, according to official Argentine statistics reported by the Office of Foreign Agricultural Relations of the USDA. Live cattle exports, however, totaled only 93,000 head in 1949, compared with 1948 exports of 409,000 and the 1937-39 average of 109,000. This drop was a result of restriction placed upon these exports in an effort to maximize meat exports at the expense of live cattle shipments which were less remunerative than meat under the Andes Agreement.

Total cattle slaughter of 9,506,000 head in 1949 was more than 3 per cent above that of 1948, and exceeded prewar by almost 20 per cent. The slaughter of cattle for export, however, declined about 4 per cent from 1948 and almost 30 per cent from the 1937-39 average, reflecting the increased consumer demand for beef and the resultant smaller quantity available for export.

Sheep and lamb slaughter in 1949 totaled 11,849,000 head, which was a decline of 17 per cent from a year earlier and more than 3 per cent below the prewar average. This smaller slaughter reflects the reduced sheep numbers after the heavy liquidation in 1947 and 1948 and the retention of breeding stock induced by higher prices for wool.

The 2,387,000 hogs slaughtered in 1949 was 30 per cent above both a year earlier and the average, reflecting some liquidation in late 1949 as a result of the drought and the short corn crop.

The total production of meat for export decreased to 1,285,000,000 lbs. in 1949, which was about 4 per cent below the previous year and approximately 22 per cent below the 1937-39 average. There were 3,578,000,000 lbs. of meat produced for domestic consumption in 1949, however, which exceeded prewar production by 50 per cent.

PLANS FOR NEW ZEALAND MEAT SHIPMENTS TO U.S.

Plans for handling meat shipments from New Zealand to the United States are now being completed, according to the Office of Foreign Agricultural Relations. The New Zealand Meat Board will act as the selling agent and sales in the United States will be handled by designated agents. At the present time the Meat Board is considering exports of mostly manufacturing meat, presumably ewes. All shipments will be made to the east coast of the United States.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 23, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 23, 1950	264	146.8	113	11.5	1,543	214.5	207	9.3	382.1
Dec. 16, 1950	288	161.0	122	13.4	1,756	244.1	226	10.2	429.7
Dec. 24, 1949	216	112.5	109	12.5	1,376	194.5	209	9.7	310.2

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lb.
Dec. 23, 1950	1,008	556	185	102	248	139	96	45	14.9	57.1
Dec. 16, 1950	1,010	559	201	110	247	139	96	45	14.6	63.2
Dec. 24, 1949	982	521	200	115	242	134	97	46	15.3	51.0

of the preceding week, but the total remained 20 per cent over the 319,000,000 lbs. processed last year.

The total cattle slaughter of 264,000 head dropped 8 per cent below the 288,000 head for the preceding week, but was 22 per cent more than the 216,000 head for the same week in 1949. Beef production was 146,800,000 lbs., compared with 161,000,000 for the preceding week and 112,000,000 a year earlier.

preceding week but 12 per cent above the 1,376,000 for the same week a year earlier. Production of pork was 214,500,000 lbs., compared with 244,000,000 for the preceding week and 185,000,000 last year. Lard production was 57,100,000 lbs., compared with 63,200,000 the previous week and 51,000,000 last year.

Slaughter of sheep and lambs totaled 207,000 head, compared with 266,000 head for the preceding week and 209,000

HOG CUT MARGINS SLIP DRASTICALLY AFTER HOLIDAY

(Chicago costs and credits, first three days of week.)

Hog costs advanced about 150 points after the holiday, but at the same time there was very little change made in pork prices. Loins and butts were the only pork products to advance in a comparative degree. This situation resulted in poorer margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fln.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fln.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fln.
Skinned hams	12.7	48.2	\$ 6.12	\$ 8.73	12.7	48.2	\$ 6.12	\$ 8.53	13.0	45.4	\$ 5.90	\$ 8.22		
Picnics	5.7	33.2	1.89	2.60	5.5	32.1	1.77	2.47	5.4	32.1	1.78	2.38		
Boston butts	4.3	40.0	1.72	2.44	4.1	39.3	1.61	2.28	4.1	36.6	1.50	2.09		
Loins (blade in)	10.2	42.0	4.28	6.28	9.9	40.3	3.90	5.60	9.7	37.0	3.50	4.96		
Lean cuts	\$14.01	\$20.08	\$13.49	\$18.58	\$12.72	\$17.05		
Bellies, S. P.	11.1	31.3	3.49	4.98	9.6	30.4	2.91	4.10	4.0	28.0	1.12	1.54		
Bellies, D. S.	2.1	22.8	.48	.68	8.6	22.8	1.90	2.74		
Fat backs	3.2	12.0	.38	.54	4.6	13.5	.62	.86		
Plates and jowls	2.9	14.3	.42	.60	3.1	14.3	.44	.60	3.5	14.3	.50	.69		
P. S. lard, remd. wt.	15.9	16.5	2.80	3.27	12.4	16.5	.84	.48	2.2	15.0	.84	.48		
Fat cuts & lard	\$ 6.57	\$ 9.35	\$ 6.00	\$ 9.25	\$ 6.26	\$ 8.90		
Spareribs	1.6	35.6	.58	.82	1.6	30.5	.40	.70	1.6	21.5	.34	.47		
Regular trimmings	3.3	21.8	.72	1.01	3.1	21.8	.69	.92	2.9	21.8	.63	.80		
Feet, tails, etc.	2.0	11.5	.23	.32	2.0	11.5	.23	.32	2.0	11.5	.23	.32		
Offal & misc.	1.05	1.50	1.05	1.47	1.05	1.46		
Total yield & value	70.0	...	\$23.16	\$33.06	71.5	...	\$22.55	\$31.54	72.0	...	\$21.23	\$29.40		
Cost of hogs	Per cwt. alive	Per cwt. alive	Per cwt. alive
Condemnation loss	Per cwt. fln.	Per cwt. fln.	Per cwt. fln.
Handling and overhead	Per cwt. fln.	Per cwt. fln.	Per cwt. fln.
TOTAL COST PER CWT.	\$22.08	\$31.54	\$21.84	\$30.55	\$21.36	\$29.67		
TOTAL VALUE	\$23.16	\$33.06	\$22.55	\$31.54	\$21.23	\$29.40		
Cutting margin	+\$1.08	+\$1.54	+\$.71	+\$.99	-\$.13	-\$.18		
Margin last week	+	2.40	+ 1.50	+ 2.10	+ .50	+ .69		

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)	Dec. 27, 1950
Native steers—	per lb.
Choice, 600/800	54 @54½
Good, 500/700	52 @53
Good, 700/900	50 @52
Commercial	
cows, 500/800	38½ @40½
Can. & Cut. cows,	
north, 350/up	39
Bologna bulls, 600/up	46

STEER BEEF CUTS

500/900 lb. Carcasses

(L.c.l. prices)	
Choice:	
Hinds and ribs	65 @68
Hindquarters	63 @65
Rounds	55 @58
Loins, trimmed	97 @1.00
Loins and ribs (sets)	90 @93
Forequarters	48 @51
Backs	54 @58
Chucks, square cut	49 @55
Ribs	76 @79
Briskets	39 @41
Navel	27 @32

Good:	
Hinds and ribs	62 @65
Hindquarters	59 @61
Rounds	55 @58
Loins, trimmed	88 @91
Loins and ribs (sets)	80 @82
Forequarters	46 @50
Backs	49 @53
Chucks, square cut	49 @55
Ribs	68 @70
Briskets	38 @41
Navel	27 @32
Plates	30 @31
Hind shanks	26 @36
Fore shanks	34 @35
Bull tenderloins, 5/up	97 @99
Cow tenderloins, 5/up	97 @99

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/up,	
fresh or frozen	32 @37
Tongues, No. 2, 3/up,	
fresh or frozen	26 @32
Brains	7 @8
Hearts	38 @33½
Livers, selected	58 @60
Livers, regular	50 @51
Tripe, scalded	12½ @12
Tripe, cooked	13½ @14
Lips, scalded	16 @17
Lips, unscalded	15 @16
Lungs	9 @9½
Meats	9 @9½
Udders	8 @9

BEEF HAM SETS

(L.c.l. prices)	
Kauckies, 6 lbs. up,	
boneless	61 @61½
Insides, 12 lbs. up	61 @61½
Outsides, 8 lbs. up	59 @59½

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	36 @38
Veal heads, under 6 ea.	72 @74
6 to 12 ea.	74 @74
12 ea. & up	83 @83
Calf tongues	24 @26
Lamb fries	77 @77
Ox tails, under ½ lb.	24 @24
Over ½ lb.	24½ @24½

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.,	
wrapped	53 @57
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	56 @60
Hams, skinned, 16/18 lbs.,	
wrapped	53 @56
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	55 @59
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	45 @47
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	38 @44
Bacon, No. 1 sliced, 1-lb.,	
open-faced layers	47 @52

CALF & VEAL—HIDE OFF

(L.c.l. prices)	
Choice, 80/150	52 @53
Choice, under 200 lbs.	51 @51
Good, 80/150	48 @49
Good, under 200 lbs.	47 @49
Commercial, 80/150	44 @48
Commercial, under 200 lbs.	44 @48
Utility, all weights	38 @44

CARCASS LAMBS

(L.c.l. prices)	
Choice, 30/50	51 @54
Good, 30/50	50 @53
Commercial, all weights	47 @52

CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	30 @31
Commercial, 70/down	29 @30
Utility, 70/down	28 @29

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.,	49½ @49½
Pork loins, regular	
under 12 lbs.	43½ @44½
Pork loins, boneless	60 @61
Shoulders, skinned, bone in,	
under 16 lbs.	35 @36
Picnics, 4/8 lbs.	34½ @34½
Picnics, 6/8 lbs.	33 @33½
Boston butts, 4/8 lbs.	41½ @42
Tenderloins	53 @56
Neck bones	10½ @11
Livers	25½ @26
Brains, 10 lb. pails	17 @17
Ears	15 @16
Snouts, lean, in	12 @12½
Feet, front	7½ @8

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)	
Pork trim., reg.	23 @23½
Pork trim., guar.	
50% lean	24½ @25
Pork trim., spec.	
55% lean	45½ @46
Pork trim., ex. 80% lean	48 @48
Pork cheek meat, trmd.	39½ @39½
Pork tongue, c.t., bone in 27½	28½ @28½
Bull meat, boneless	57 @57
Bon's cow meat, f.c., C.C.	52½ @52½
Beef trimmings, 85-90%	47 @47½
Cow chucks, boneless	54½ @55
Beef head meat	39 @39
Beef cheek meat, trmd.	39 @39
Shank meat	56 @56
Veal trimmings, bon's	49 @50

SAUSAGE CASINGS

(F. O. B. Chicago)	
(L.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to	
1½ in.	65 @80
Domestic rounds, over 1½	
in, 140 pack	1.00 @1.10
Export rounds, wide, over	
1½ in.	1.55 @1.65
Export rounds, medium,	
1½ to 1½ in.	1.00 @1.10
Export rounds, narrow,	
1 in. under	1.30 @1.40
No. 1 weasands, 24 in. up	16 @14
No. 1 weasands, 22 in. up	6 @8
No. 2 weasands	52 @7½
Middles, sewing, 1½ to	1.20 @1.55
2 in. in. & up	1.50 @1.85
Middles, select, wide,	
in 24/24	1.50 @1.60
Middles, select, extra,	
2½ @2½ in.	1.70 @1.85
Middles, select, extra,	
2½ in. & up	2.40 @2.75
Beef bungs, export No. 1	32 @35
Beef bungs, domestic	19 @25
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	22 @25
10-12 in. wide, flat	15 @15
8-10 in. wide, flat	5 @6 7
Pork casings:	
Extra narrow, 29 mm. &	
dn.	3.85 @4.10
Narrow, medium, 30-32	
mm.	4.00 @4.10
Medium, 32 @35 mm.	3.50 @3.25
Spec. medium, 35 @38 mm.	2.50 @2.60
Wide, 38 @45 mm.	2.25 @2.40
Export bungs, 34 in. cut,	29 @32
Large prime bungs,	
34 in. cut	19 @21
Medium prime bungs,	
34 in. cut	13 @15
Small prime bungs	9 @11
Middles, per set, cap off	55 @79

DRY SAUSAGE

(L.c.l. prices)	
Corvocat, ch. hog bungs	97 @98
Thuringer	61 @65
Farmer	81 @83
Holsteiner	81 @84
B. C. Salami	89 @92
B. C. Salami, new con.	85 @86
Genoa style salami, ch.	82 @84
Pepperoni	82 @86
Mortadella, new condition	58 @61
Italian style hams	73 @79

DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog casings	44 @47
Pork sausage, bulk	42½ @42½
Frankfurters, sheep cas.	55 @59
Frankfurters, hog cas.	53 @57
Frankfurters, skinless	40 @51½
Bologna	48 @50
Bologna, artificial cas.	46 @48½
Smoked liver, hog bungs	48 @52
New Eng. lunch, specialty	70 @74
Mixed luncheon spec.	ch. 55 @56½
Tongue and blood	45 @48
Blood sausage	32 @32
Souse	52 @54
Polish sausage, fresh	52 @54
Polish sausage, smoked	50 @56½

SEEDS AND HERBS

(L.c.l. prices)	Whole for 25 lbs.	Ground
Caraway seed	24 @25	27 @30
Cominos seed	39 @45	
Mustard seed, fcy	21 @21	
Yel. American	17 @17	
Marjoram, Chilean	34 @34	
Oregano	24 @28	
Coriander, Morocco		
Natural No. 1	24 @27	
Marjoram, French	30 @58	62 @65
Sage Dalmation		
No. 1	1.40 @1.48	1.45 @1.55

CURING MATERIALS

(L.c.l. prices)	Cwt.
Nitrite of soda, in 425-lb.	
bbbs., del., or f.o.b. Chgo.	\$ 9.30
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	35.40
only, paper sacked, f.o.b. Chgo.	
Granulated	\$21.40
Medium	27.80
Rock, bulk, 40 ton car.	
delivered Chicago	11.40
Sugar	
Raw, 96 basis, f.o.b.	
New Orleans	6.18
Refined standard cane	
gran. basis	8.06 @8.25
Refined standard beet	
gran., basis	7.83
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
less 2%	7.65
Dextrose, per cwt.	
in paper bags, Chicago	7.04

SPICES

(Basis Chgo. orig. bbbs., bags, bales)

	Whole	Ground
Allspice, prime	33 @37	
Resifted	34 @38	
Chili powder	37 @39	
Chili pepper	30 @39	
Cloves, Zanzibar	48 @53	
Ginger, Jam., unbi	78 @84	
Ginger, African	58 @63	
Cochin	.. @..	
Mace, fcy, Banda	.. @..	
East India	1.83 @1.83	
West Indies	1.75 @1.75	
Mustard, flour, fcy	50 @50	
No. 1	26 @26	
West India	.. @..	
Nutmeg	72 @72	
Paprika, Spanish	55 @76	
Pepper, Cayenne	52 @68	
Red, No. 1	48 @48	
Pepper, white	1.86 @3.00	3.20
Malabar	1.71 @1.86	1.90 @1.96
Black Lampung	1.71 @1.86	1.90 @1.96

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles December 21	San Francisco December 21	No. Portland December 22
FRESH BEEF (Carcass):			
STEER:			
Good:			
500-600 lbs.	\$51.00 @52.00	\$52.00 @53.00	\$53.00 @54.00
600-700 lbs.	51.00 @52.00	51.00 @52.00	51.50 @53.00
Commercial:			
350-600 lbs.	48.00 @50.00	51.00 @53.00	50.00 @52.00
Utility:			
350-600 lbs.	44.00 @46.00	46.00 @50.00	44.00 @46.00
COW:			
Commercial, all wts.	41.00 @42.00	45.00 @47.00	43.00 @46.00
Cutter, all wts.	38.00 @39.00	40.00 @43.00	40.00 @42.00
FRESH CALF: (Skin-Off) (Skin-On) (Skin-Off)			
Good:			
500 lbs. down	50.00 @52.00	48.00 @50.00	49.00 @52.00
Commercial:			
200 lbs. down	48.00 @50.00	45.00 @47.00	40.00 @44.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	53.00 @55.00	52.00 @55.00	52.00 @53.00
50-60 lbs.	52.00 @53.00	50.00 @52.00	50.00 @52.00
Good:			
40-50 lbs.	52.00 @54.00	52.00 @55.00	52.00 @53.00
50-60 lbs.	51.00 @53.00	50.00 @52.00	50.00 @52.00
Commercial, all wts.		48.00 @52.00	48.00 @50.00
Utility, all wts.		45.00 @48.00	44.00 @45.00
MUTTON (EWE):			
Good, 70 lbs. dn.		31.00 @33.00	28.00 @30.00
Commercial, 70 lbs. dn.		29.00 @31.00	25.00 @27.00
Utility, 70 lbs. dn.		26.00 @29.00	21.00 @22.00
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	33.00 @34.00	33.00 @34.00	33.00 @34.00
120-160 lbs.	30.50 @32.50	32.00 @33.00	30.00 @31.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	44.00 @47.00	48.00 @52.00	45.00 @48.00
10-12 lbs.	44.00 @47.00	45.00 @48.00	45.00 @48.00
12-16 lbs.	44.00 @47.00	43.00 @45.00	42.00 @44.00
PICNICS:			
4-8 lbs.		36.00 @40.00	
PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
12-16 lbs.	53.00 @57.00	55.00 @58.00	57.00 @60.00
16-20 lbs.	52.00 @57.00	55.00 @57.00	54.00 @58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	44.00 @48.00	52.00 @54.00	48.00 @49.00
8-10 lbs.	40.00 @44.00	48.00 @52.00	45.00 @48.00
10-12 lbs.	40.00 @44.00		45.00 @48.00
LARD, Refined:			
Tierces	19.50 @20.50		21.00 @22.75
50 lbs. cartons & cans	20.00 @21.00	21.00 @23.00	
1 lb. cartons	20.50 @22.00	23.00 @24.00	21.50 @22.75

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: EFWeca, London)

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, DECEMBER 26, 1950

REGULAR HAMS

	Fresh or Frozen	S. P.
8-10	46a	46a
10-12	46a	46a
12-14	46a	46a
14-16	46a	46a

BOILING HAMS

	Fresh or Frozen	S. P.
16-18	43 1/2a	43 1/2a
18-20	42a	42a
20-22	41a	41a

SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	48 1/2a @ 49 1/2a	48 1/2a
12-14	48 1/2a @ 49 1/2a	48 1/2a
14-16	48 1/2a @ 49 1/2a	48 1/2a
16-18	44 1/2a	44 1/2a
18-20	43 1/2a	43 1/2a
20-22	43 1/2a	43 1/2a
22-24	43 1/2a	43 1/2a
24-26	43 1/2a	43 1/2a
26-30	41 1/2a	41 1/2a
26/up, No. 2's	inc.	30 @ 30 1/2

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates, 17a	17a	
Clear plates, 13a	13a	
Square jowls, 15 1/2a	15 1/2a	
Jowl butts, 13 1/2a @ 13 1/2a	13 1/2a	
S. P. jowls	13 @ 13 1/2a	

PICNICS

	Fresh or F.F.A.	S. P.
4-6	32 1/2a	32 1/2a
6-8	31 1/2a	31 1/2a
8-10	32	32a
10-12	32	32a
12-14	32	32a
14-16	32	32a
16-18	32	32a
18-20	32	32a

BELLIES

	Fresh or Frozen	Cured
6-8	32 1/2a	32 1/2a
8-10	31 1/2a	31 1/2a
10-12	31	31 1/2a
12-14	29 1/2a @ 30	31 1/2a
14-16	28 1/2a @ 29	30 1/2a
16-18	27	28 1/2a
18-20	25 1/2a	27

GR. AMN. BELLIES

	Fresh or Frozen	Cured
16-20	22 1/2a	23 1/2a
20-25	22	23
25-30	22	22 1/2a
30-35	20 1/2a	21 1/2a
35-40	20 1/2a	21
40-50	18	19 1/2a

FAT BACKS

	Green or Frozen	Cured
6-8	12	12 1/2a
8-10	12 1/2a	12 1/2a
10-12	13 1/2a	13 1/2a
12-14	13 1/2a	14
14-16	14 1/2a	15
16-18	15 1/2a	16
18-20	16 1/2a	16 1/2a
20-25	16 1/2a	16 1/2a

n-nominal.

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)

	Dec. 22, 1950
Choice, 800 lbs./down	54 1/2 @ 54
Good, 800 lbs./down	52 1/2 @ 54
Commercial, 800 lbs./down	47 1/2 @ 49 1/2
Canner and cutter	40 1/2 @ 49
Bologna bulls	48 1/2 @ 49

BEEF CUTS

(L.c.l. prices)

	Dec. 22, 1950
Choice:	
Hinds and ribs	62 @ 67
Rounds, N.Y. flank off	58 @ 59
Hips, full	64 @ 67
Top sirloins	65 @ 68
Short loins, untrimmed	68 @ 68
Ribs, 30/40 lbs.	75 @ 80
Chucks, non-kosher	51 @ 52
Briskets	42 @ 45
Flanks	25 @ 26

Good:

Hinds and ribs	60 @ 65
Rounds, N.Y. flank off	57 @ 58
Hips, full	62 @ 65
Top sirloins	64 @ 67
Short loins, untrimmed	70 @ 80
Chucks, non-kosher	50 @ 51
Ribs, 30/40 lbs.	68 @ 74
Briskets	42 @ 44
Flanks	25 @ 26

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, skinned, 14/down	49 1/2
Picnics, 4/8 lbs.	34 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	33 @ 33 1/2
Pork loins, 12/down	42 @ 42 1/2
Boston butts, 4/8 lbs.	41
Spareribs, 3/down	38
Pork trim., regular	22 @ 22 1/2
Pork trim., ex. lean	48

City

Hams, regular, 14/down	51 @ 52
Hams, skinned, 14/down	51 @ 54
Skinned shoulders,	
12/down	40
Picnics, 4/8 lbs.	35 @ 37
Pork loins, 12/down	43 @ 45
Boston butts, 4/8 lbs.	43 @ 47
Spareribs, 3/down	40 @ 42
Pork trim., regular	20 @ 23

FANCY MEATS

(L.c.l. prices)

Veal breasts, under 6 oz.	72
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	70 @ 80
Beef livers, selected, kosher	90 @ 1.05
Lamb fries	85
Oxtails, over 1/2 lb.	35

DRESSED HOGS

(L.c.l. prices)

	Hogs, gd. & ch. hd. on lf. fat in
100 to 136 lbs.	29 1/2 @ 33
137 to 153 lbs.	29 1/2 @ 33
154 to 171 lbs.	29 1/2 @ 33
172 to 188 lbs.	29 1/2 @ 33

LAMBS

(L.c.l. prices)

Choice lambs	40 @ 64
Good lambs	48 @ 63
Legs, gd. and ch.	57 @ 60
Hindsaddles, gd. and ch.	57 @ 60
Loins, gd. and ch.	62 @ 70

MUTTON

(L.c.l. prices)

	Western
Good, under 70 lbs.	30 @ 33
Comm., under 70 lbs.	28 @ 30
Utility, under 70 lbs.	

VEAL-SKIN OFF

(L.c.l. prices)

	Western
Choice carcass	52 @ 56
Good carcass	50 @ 53
Commercial carcass	46 @ 50
Utility	

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	6 1/2
Breast fat	8 1/2
Edible suet	9
Inedible suet	9

COOLER-FREEZER OCCUPANCY

Public cooler space was 71 per cent occupied on November 30 and freezer space was 77 per cent occupied, according to the U. S. Department of Agriculture. This was a drop of one point in occupancy of both cooler and freezer space during November. Cooler occupancy is expected to continue to decline until spring when shell eggs begin to move into storage. Freezer occupancy may change only slightly during December since freezer holdings are now at record levels.

LARD FUTURES PRICES

MONDAY, DECEMBER 25, 1950

Christmas Holiday

TUESDAY, DECEMBER 26, 1950

	Open	High	Low	Close
Jan. 18.20	18.37 1/2	18.20	18.35a	
Mar. 18.40	18.57 1/2	18.40	18.52 1/2a	
May 18.55	18.75	18.55	18.70a	
July 18.90	18.95	18.90	18.90a	

Sales: 2,960,000 lbs.

Open interest at close Fri., Dec. 22nd: Dec. 44, Jan. 192, Mar. 399, May 276 and July 143 lots.

WEDNESDAY, DECEMBER 27, 1950

Jan. 18.37 1/2	18.45	18.05	18.05b
Mar. 18.52 1/2	18.92 1/2	18.15	18.25b
May 18.72 1/2	18.90	18.37 1/2	18.42 1/2a
July 18.95	18.95	18.52 1/2	18.52 1/2a

Sales: 8,300,000 lbs.

Open interest at close Tues., Dec. 26th: Dec. 35, Jan. 191, Mar. 408, May 278 and July 147 lots.

THURSDAY, DECEMBER 28, 1950

Jan. 18.50	18.00	17.77 1/2	18.00b
Mar. 18.25	18.25	18.10	18.25
May 18.35	18.37	18.17 1/2	18.37
July 18.50	18.50	18.37 1/2	18.47

Sales: 5,040,000 lbs.

Open interest at close Wed., Dec. 27th: Dec. 24, Jan. 188, Mar. 400, May 302 and July 156 lots.

FRIDAY, DECEMBER 29, 1950

Jan. 18.10	18.10	17.80	18.00b
Mar. 18.35	18.37	18.50	18.32
May 18.47	18.47	18.32	18.50
July 18.60	18.60	18.50	18.50b

Sales: About 7,000,000 lbs.

Open interest at close Thurs., Dec. 28th: Dec. 14, Jan. 182, Mar. 410, May 307 and July 161 lots.

a-asked. b-bid.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
Dec. 22	17.00a	16.25b	15.75a
Dec. 23	Board of Trade Closed		
Dec. 24	Christmas Holiday		
Dec. 25	17.25a	16.50b	16.00a
Dec. 26	17.00a	16.50b	16.00a
Dec. 27	17.00a	16.45b	15.95a
Dec. 28	17.00a	16.37 1/2a	15.87 1/2a

n-nominal. b-bid. a-asked.

CANADIAN SLAUGHTER

In its report of November 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 161.7 lbs.; cattle, 469.7 lbs.; calves, 155.4 lbs.; and sheep and lambs, 42.6 lbs. These weights compare with 161.1, 468.4, 155.4 and 47.8 lbs., respectively, in November a year earlier. The number of livestock slaughtered in the two months were:

	Nov. 1950	Nov. 1949
Cattle	140,787	168,502
Calves	88,865	82,892
Hogs	452,025	537,768
Sheep	102,159	85,094

CANADIAN STOCKS

Canadian storage stocks on

December 1:

	Dec. 1 1950	Nov. 1 1950	Dec. 1 1949
Beef	12,718,000	7,501,000	16,071,000
Veal	3,367,000	7,116,000	6,732,000
Pork	7,197,000	6,524,000	6,513,000
Mutton & Lamb	3,518,000	2,388,000	4,880,000

*Preliminary.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$21.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.25
Kettle rend., tierces, f.o.b. Chicago	22.00
Leaf, kettle rend., tierces, f.o.b. Chicago	22.00
Lard flakes	22.00
Neutral, tierces, f.o.b. Chicago	22.25
Standard Shortening N. & S.	30.00
Hydrogenated Shortening N. & S.	30.75

*Delivered.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)

	Dec. 22, 1950
Choice, 800 lbs./down	54 1/2 @ 54
Good, 800 lbs./down	52 1/2 @ 54
Commercial, 800 lbs./down	47 1/2 @ 49 1/2
Canner and cutter	40 1/2 @ 49
Bologna bulls	48 1/2 @ 49

BEEF CUTS

(L.c.l. prices)

	Dec. 22, 1950
Choice:	
Hinds and ribs	62 @ 67
Rounds, N.Y. flank off	58 @ 59
Hips, full	64 @ 67
Top sirloins	65 @ 68
Short loins, untrimmed	68 @ 68
Ribs, 30/40 lbs.	75 @ 80
Chucks, non-kosher	51 @ 52
Briskets	42 @ 45
Flanks	25 @ 26

Good:

Hinds and ribs	60 @ 65
Rounds, N.Y. flank off	57 @ 58
Hips, full	62 @ 65
Top sirloins	64 @ 67
Short loins, untrimmed	70 @ 80
Chucks, non-kosher	50 @ 51
Ribs, 30/40 lbs.	68 @ 74
Briskets	42 @ 44
Flanks	25 @ 26

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, skinned, 14/down	49 1/2
Picnics, 4/8 lbs.	34 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	33 @ 33 1/2
Pork loins, 12/down	42 @ 42 1/2
Boston butts, 4/8 lbs.	41
Spareribs, 3/down	38
Pork trim., regular	22 @ 22 1/2
Pork trim., ex. lean	48

City

Hams, regular, 14/down	51 @ 52
Hams, skinned, 14/down	51 @ 54
Skinned shoulders,	
12/down	40
Picnics, 4/8 lbs.	35 @ 37
Pork loins, 12/down	43 @ 45
Boston butts, 4/8 lbs.	43 @ 47
Spareribs, 3/down	40 @ 42
Pork trim., regular	20 @ 23

FANCY MEATS

(L.c.l. prices)

Veal breasts, under 6 oz.	
---------------------------	--

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, December 28, 1950

An early survey of the market on Tuesday indicated a stalemate, with buyers and sellers far apart in their ideas as to prices. Buyers generally were unwilling to concede anything price-wise above December 1 levels. Sellers, likewise, were holding firmly for prices approximating those obtained for materials December 19 and, in some instances, offerings were held at fractions above those levels.

Late Tuesday one principal soaper revised its views upward and paid 16½¢ for fancy tallow, 16¢ for prime, 15½¢ for special, 16¢ for choice white grease and 14½¢ for yellow grease, reportedly obtaining moderate supplies. Other buyers preferred to stay on the sidelines at these levels and no material was reported moving except in this one direction.

Early Wednesday consumer buying interest had not widened. However, some spotty inquiry from dealers was reported with bids fractionally above soaper levels. Later in the day other consumer buying interest entered the market, but in a very selective way and an aggressive effort was made to locate materials to fill orders. A substantial volume and variety was worked although the demand was not fully satisfied.

On Thursday the market was unchanged. Both tallows and greases continued to move into consumer channels at steady prices, with traders searching out additional supplies.

TALLOW: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 16½¢@16¢; fancy, 16½¢@16¢; choice 16¢@16½¢; prime 16¢@16½¢; special, 15½¢@15½¢; No. 1, 15¢@15½¢; No. 3, 14¢@14½¢, and No. 2, 13¢@13½¢.

GREASES: Thursday's quotations were: Choice white grease, 16¢@16½¢;

A-white, 15½¢@15½¢; B-white, 15¢@15½¢; yellow, 14¢@14½¢; house, 14½¢@14½¢; brown, 13¢@14¢, and brown, (25 acid) 14¢@14½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, December 28, 1950)

Blood

	Unit
	Ammonia
*Unground, per unit of ammonia\$9.00@9.25

Digester Feed Tankage Materials

Wet rendered, unground, loose\$9.50n
Low test\$9.00@9.25n
High test\$9.00@9.25n
Liquid stick tank cars4.00@4.50

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged..	\$115.00
50% meat and bone scraps, bulk	117.50
55% meat scraps, bulk	120.00
60% digester tankage, bulk	125.00
60% digester tankage, bagged	120.00
90% blood meal, bagged	160.00
65% special steamed bone meal, bagged	80.00@85.00

Fertilizer Materials

High grade tankage, ground\$7.75
per unit ammonia7.25
Hoof meal, per unit, ammonia7.25

Dry Rendered Tankage

	Per unit Protein
Cake\$2.00@2.05
Expeller\$2.00@2.05

Gelatine and Glue Stocks

Calf trimmings (limed)\$2.00
Hide trimmings (green, salted)1.75
Cattle jaws, skulls and knuckles, per ton65.00
Pig skin scraps and trim, per lb.9.00@9.50

Animal Hair

Winter coil dried, per ton\$105.00@110.00
Summer coil dried, per ton\$85.00@90.00
Cattle switches, per piece5¼¢@8¼¢
Winter processed, gray, lb.13¢@14¢
Summer processed, gray, lb.8¢@8¼¢

*Quoted delivered basis.
n—nominal.

Keep all your operations up-to-the-minute with THE NATIONAL PROVISIONER magazine, DAILY MARKET SERVICE and ANNUAL MEAT PACKERS GUIDE.

VEGETABLE OILS

Wednesday, December 27, 1950

The great difference in price ideas between buyers and sellers left the crude edible vegetable oil markets in a state of extreme dullness. Prices were quoted as being steady with those of the same time last week. There were not enough sales, however, to substantiate the quotations.

Buyers preferred to stay out of the market until sellers approach the December 1 rollback level. Sellers, on the other hand, seemed reluctant to give ground for all offerings were at the levels at which product last moved. Occasionally a buyer would meet the asking price, but only when in dire need of material. There is generally a 1c difference between buyer and seller ideas.

With no immediate demand for fats and oils in foreign countries the sellers may weaken due to the large amount of oils on hand. Yet, by the same token, buyers will not have the advantage of government buying pressure on their side. Unless the situation changes there will likely be a great deal of confusion and fluctuating levels in the next few weeks.

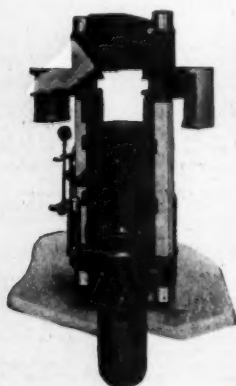
CORN OIL: A motionless market with a complete absence of buyers best describes the corn oil market. Offerings were listed at 22½¢ throughout the week.

SOYBEAN OIL: Scattered sales at 19½¢ and 20¢ were reported late last week. Later, in the midst of 20¢ offer-

EASTERN BY-PRODUCTS MARKET

New York, December 28, 1950

Dried blood was reported selling Thursday at \$9.00 per unit of ammonia. Low test wet rendered tankage moved at \$9.00 per unit of ammonia, while high test tankage sold for \$8.50 and \$8.75. Dry rendered tankage sold at \$1.90 per unit of protein Thursday.



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Write for descriptive Bulletin.

REYNOLDS
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River Grove, Ill.



ings a lone sale at 19½c came to our attention. The 20c asking price remained throughout the rest of the week, but no further sales were reported.

PEANUT OIL AND COCONUT OIL: The absence of buyers also registered in these markets. There were no sales reported during the entire marketing period. Offerings in peanut oil were at 22½c, while the asking price in the coconut oil market was 17½c.

COTTONSEED OIL: Although this market is considered one of the most active of the crude oil markets there were no sales reported to us during the last week. Offerings in the Valley and Southeast were at 21½c, while sellers in Texas were asking 21½c. Without the aid of sales, the offerings later ad-

vanced to 22c in all directions. A lone-some bid of 21c was found in Texas, however.

The quotations from the New York futures exchange for the first four days of the week were reported as shown in the table below:

MONDAY, DECEMBER 25, 1950

HOLIDAY

TUESDAY, DECEMBER 26, 1950

Mar.	23.70	24.04	23.55	24.00	23.75
May	23.55	23.80	23.70	23.55	23.61
July	23.50	23.68	23.50	23.68	23.44
Sept.	22.90	23.35	23.30	23.33	23.05
Oct.	22.50	22.80	22.60	22.70	22.30
Dec.	21.57	22.10	21.57

Total sales: 295 lots.

WEDNESDAY, DECEMBER 27, 1950

Mar.	23.95	24.11	23.90	24.06	24.00
May	23.50	23.94	23.70	23.81	23.85
July	23.72	23.80	23.60	23.68	23.60
Sept.	23.25	23.42	23.22	23.39	23.33
Oct.	22.80	22.80	22.80	22.82	22.70
Dec.	22.10	22.10	22.10

Total sales: 243 lots.

THURSDAY, DECEMBER 28, 1950

Mar.	23.95	24.10	23.85	23.95	24.06
May	23.75	23.85	23.68	23.71	23.81
July	23.67	23.75	23.58	23.60	23.68
Sept.	23.15	23.40	23.40	23.33	23.39
Oct.	22.50	22.61	22.82
Dec.	22.00	22.28	22.10

Total sales: 298 lots.

*Bid.

EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oil during November, 1950, were 288,616,000 lbs., compared with 235,427,000 lbs. in October and 262,662,000 lbs. in September, according to the Institute of Shortening and Edible Oils, Inc. Shortening shipments accounted for 50.8 per cent of total November

shipments; edible oil, 46.7 per cent; shipments to government agencies, 1.6 per cent, and shipments for commercial export, .9 per cent.

**TALLOW, SOYBEAN OIL
EXPORTS FEATURED IN
UNITED STATES TRADING**

United States exports of agricultural products during October 1950 were valued at \$233,580,000, or 26 per cent of total October exports, according to the Office of Foreign Agricultural Relations. In October a year earlier agricultural exports totaled \$259,964,000, which was 31 per cent of total exports. Among the outstanding features of the October 1950 agricultural exports, compared with those of October 1949, were the large increases in exports of tallow and soybean oil, while there were striking reductions in the volume of lard and soybeans exported.

United States imports of agricultural products during October were valued at \$404,736,000, compared with \$240,290,000 during October 1949. Agricultural products constituted 44 per cent of the value of all imports during October 1950 compared with 43 per cent in the month a year earlier. Imports of hides and skins, canned beef and wool during October 1950 were considerably larger than a year earlier.

Take an interesting few minutes trip Up and Down the Meat Trail.

VEGETABLE OILS

Wednesday, December 27, 1950

Crude cottonseed oil, carloads f.o.b. mills	22ax
Valley	22ax
Southeast	22ax
Texas	22ax
Corn oil in tanks, f.o.b. mills	22½a
Soybean oil, Decatur	20ax
Peanut oil, f.o.b. Southern Mills	22½a
Coconut oil, Pacific Mills	17½a
Cottonseed foots
Midwest and West Coast	4½@5
East	4½@5

ax—asked, n—nominal.

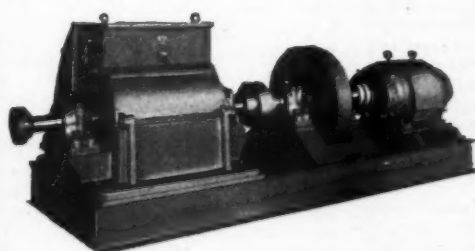
OLEOMARGARINE

Wednesday, December 27, 1950

Prices f.o.b. Chicago

White domestic vegetable	33
White animal fat	33
Milk churned pastry	29@30
Water churned pastry	28@29

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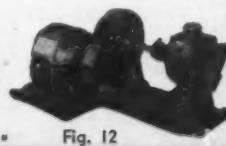


Fig. 12

Viking PUMP COMPANY
Cedar Falls, Iowa

HIDES AND SKINS

Packers use December 16 levels as basis of freeze order—Early indications point to system of allocations based on prices steady with December 16—About 70,000 hides moved this basis—Outside markets may follow comparable pattern.

CHICAGO

PACKER HIDES: Late last week a packer allocated about 20,000 hides at prices steady with December 16 levels. Until that time there had been a difference of opinion as to the point at which the freeze would take place, with December 1 and December 16 considered as possibilities. This action apparently had been made after careful study and seemingly was in accordance with the provisions of the President's request.

This week, after further study, most of the other packers appeared to accept this plan, although there were a few dissenting views. One problem would be the refusal of small packers to go along with a similar plan in which case, if they raised their prices sufficiently, it would put packer beef departments at a disadvantage.

There was also the problem of allocation, but this was more or less an individual problem and will probably be handled differently by the various packers.

About 70,000 hides were moved this week. These were split at about 50,000 and 20,000 with two packers involved; however, it seemed likely that more were about to be moved on the same basis by at least one of the other two.

Prices were all steady, with questions only in butts and heavy Texas. Last sales in these categories were on 31½@32c range. In the trading this week, the price of 32c was used.

CALFSKINS AND KIPSKINS: With so many problems confronting them in handling their hides, packers did not give this market much attention and no trading was reported. It

seemed likely, however, that the same method adopted for selling hides would be used in this market.

SHEEPSKINS: A rumor that No. 1 shearlings had sold at \$5 was the feature in this week's market, but it could not be confirmed. In fact, most were of the opinion that this was out of the question as the pulling value barely exceeded \$4.25. The only possible exception would appear to lie in the likelihood that the purchase had been made on a long term basis, with the buyer anticipating improved yields.

Trading was limited during the week, but a few sales were reported. Truck of No. 1 shearlings sold \$4.25. A mixed truck of 1's, 2's and 3's sold \$4.25, \$2.50 and \$1.80, with only a few moving in the last two classifications. A mixed car of clips and No. 1 shearlings sold at \$5.25 and \$5. Clips were scarce because most packers were processing their own.

Dry pelts were quoted at 45c. Pickled skins were being offered on a \$17.50 @ \$18 range, but most buyers were holding their bids at \$17.

OUTSIDE SMALL PACKER: As mentioned last week, small packers were watching the large processors and were waiting for them to set the pattern in following the President's directive on holding the price line.

This week, when it became apparent that packer intentions were to hold sales at last levels and to allocate, small packers, on the whole, adapted their operations accordingly. Generally, they held at their high price for the year and they more or less traded within regular channels. There were exceptions and some refrained from any trading, but the movement was of sufficient extent to show that at least the majority were following this procedure. Volume was not heavy, but the holidays, as well as heavy selling in recent weeks, were partially responsible.

Late this week there were some complaints that some small packers were not holding the price line; this

could throw the entire allocation plan of both large and small packers out of gear.

WEST COAST: There was no accurate report from this market, but it was indicated that Coast packers were watching the packer market and that some seemed willing to go along with the allocation plan while others objected to it. The picture should be clarified during the coming week. Last reported sales of steers and cows on the Coast were 31 and 33c.

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended Dec. 25, 1950	Previous Week	Cor. week 1949	
Nat. str. 34	@38	34	@38	21 @22
Hvy. Tex. str. 32		31½		18½
Hvy. butt.				
brand'd str. 32		31½		18½
Hvy. Col. str. 31		31		18
Ex. light Tex.				
str. 38		38		24
Brand'd cows 34½	@35	34½	@35	20½ @21
Hvy. nat. cows 35	@35½	35	@35½	20½ @21½
Lt. nat. cows 37½	@38½	37½	@38½	23½ @25
Nat. bulls 25		25		16
Brand'd bulls 24		24		15½
Calfskins				
Nor. 77½	@82½	77½	@82½	57½ @70
Kips				
Nor. nat. 60		60		42½
Kips				
Nor. brand'd 57½		57½		40

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver. 37	@38	37	@38	19½ @21½
50-52 lb. aver. 34	@35	34	@35	18½ @20½
63-65 lb. aver. 32½	@33	32½	@33	15 @18½
Nat. bulls 21	@22	21	@22	14 @14½
Calfskins 45	@65	45	@65	44 @46
Kips, nat. 46	@48	46	@48	34 @35
Slunks, reg. 3.00		3.00		2.25 @2.50
Slunks, hris. 75	@80	75	@80	75 @1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

All weights				
50-52 29½	@30	29½	@30	17 @18
Bulls 15m		15		12a
Calfskins 40		40		25 @27
Kipskins 35	@37	35	@37	22 @24

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pr. shearlings, No. 1 4.25		4.25	2.50 @ 2.75
Dry Pelts 45		42 @45	30
Horsehides, untrmd. 13.50		13.50	11.50 @12.00

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 23, 1950, were 3,939,000 lbs.; previous week 5,465,000 lbs.; same week 1949, 5,803,000 lbs.; 1950 to date, 290,123,000 lbs.; corresponding period 1949, 337,142,000 lbs. Shipments for the week ended December 23 totaled 2,612,000 lbs.; previous week 5,308,000 lbs.; same week last year, 5,238,000 lbs.; 1950 to date, 277,418,000 lbs.; corresponding period a year earlier, 258,320,000 lbs.

LIVESTOCK CAR LOADINGS

A total of 11,152 cars were loaded with livestock during the week ended December 9, 1950. This is a decrease of 50 from the same week in 1949, and a decrease of 2,571 cars from 1948.

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Critical Meat Plant Jobs

(Continued from page 24.)

the public increase substantially the number of aged and physically handicapped."

One section deals with possibility of reducing the need for additional trained workers. This emphasizes that already, because of keen competition, the industry takes advantage of modern machinery and advance production techniques. It uses workers full time at the highest skill. Most plants have apprentice training programs and continually try to train their personnel for more skilled jobs. "It is almost an established custom in the meat packing industry for the more skilled jobs to be filled by promotion from the lower ranks and every plant is emphasizing this feature because of the non-availability of skilled labor from outside."

The Association has requested typical members to report to it the number of employees in each of the seven classifications in the three age groups specified in the committee's public notice: 18 through 26; 27 through 35 and over 35. The information will then be submitted to the committee.

The NIMPA committee which set up the classification of critical meat industry jobs consists of: John J. Thompson, personnel manager, John J. Felin & Co., Philadelphia; Horace E. Wennagel, personnel manager for Wm. Schludenberg-T. J. Kurdle Co., Baltimore; Fred J. Clark, vice president, Tobin Packing Co., Fort Dodge, Iowa; John J. Faust, Heil Packing Co., St. Louis; Henry Neuhoof, jr., president, Neuhoof Brothers, Inc., Dallas; Chris H. Beck, president, Chris H. Beck, Inc., Petaluma, Calif., and John E. Thompson, president, Reliable Packing Co., Chicago.

Hogs Are Below Parity but Cattle and Lambs Above

Hogs were bringing 90 per cent of parity on November 15, 1950, the date of the latest Bureau of Agricultural Economics parity figures; cattle were 140 per cent of parity; veal calves, 141 per cent, and lambs, 136 per cent. The parity prices were: hogs, \$19.80; cattle, \$17.80; veal calves, \$22, and lambs, \$19.70. Prices actually received by farmers on that date were: hogs, \$17.80; cattle, \$25; veal calves, \$28.20, and lambs, \$26.70. Since cattle, veal calves and lambs exceed parity, and also prices last May-June, they could be subjected to price control if the administration desires.

RECORD LAMB PRICE

The \$32.60 per cwt. paid for top woolled lambs at Chicago on Thursday, December 28, 1950, set a new all-time record. The new high compared with the former high of \$32.50 paid in the summer of 1948 and again on Wednesday of this week. December is the third consecutive month to show a rise of lamb prices, and Thursday's top stands \$10.10 above the price paid last December for top lambs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21; the average, \$19.80. Provision prices were: Under 12 pork loins, 42@42½; 10/14 green skinned hams, 48@48½; 4/8 Boston butts, 40½@41; 16/down pork shoulders, 35½@35¾; 3/down spareribs, 37@37½; 8/12 fat backs, 12½@13½; regular pork trimmings, 22@22½; 18/20 DS bellies, 23½ nominal; 4/6 green picnics, 33½; 8/up green picnics, 31@32. P.S. loose lard was quoted at 16.37½ asked; P.S. lard in tierces, 17 nominal.

Cottonseed Oil

Closing futures quotations at New York: Mar. 24.04-03; May 23.75-76; July 23.64-70; Sept. 23.31-32; Oct. 22.60 bid, 90 asked; Dec. 21.87 bid, 22.50 asked. Sales totaled 271 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended December 23:

	Week Dec. 23	Previous week	Cor. Week 1949
Cured meats, pounds	11,936,000	17,104,000	14,544,000
Fresh meats, pounds	13,875,000	30,110,000	33,507,000
Lard, pounds	3,132,000	5,805,000	3,700,000

N. Y. HIDE FUTURES

MONDAY, DECEMBER 25, 1950

Christmas Holiday

TUESDAY, DECEMBER 26, 1950

	Open	High	Low	Close
Jan.	31.30b	31.30	31.30	31.60b
Mar.	31.80b	32.30	32.35	32.10b
Apr.	31.05b	31.05	31.05	30.75b
June	30.30b	31.40	31.40	31.20b
July	30.15	30.15	30.15	30.45b
Oct.	30.00	30.15	30.00	29.90b

Close: 10 points down to 20 up; sales 7 lots.

WEDNESDAY, DECEMBER 27, 1950

	Open	High	Low	Close
Jan.	31.40b	31.40	31.40	31.65b
Mar.	32.00b	32.30	32.35	32.25b
Apr.	30.60b	31.15	31.15	31.15b
June	31.20b	31.42	31.42	31.40b
July	30.55b	30.85	30.80	30.94b
Oct.	29.60b	29.60	29.60	29.95b

Close: 5 to 40 points higher; sales 18 lots.

THURSDAY, DECEMBER 28, 1950

	Open	High	Low	Close
Jan.	31.50b	32.10	32.00	32.75b
Mar.	32.25b	33.35	32.65	33.35
Apr.	31.15b	31.65	31.65	32.00b
June	31.50b	32.45	31.65	32.40b
July	30.85b	30.35	31.25	31.70b
Oct.	30.10b	30.10	30.10	30.80b

Close: 85 to 110 points higher; sales 43 lots.

FRIDAY, DECEMBER 29, 1950

	Open	High	Low	Close
Jan.	32.00b	32.10	32.10	32.35b
Mar.	33.05b	33.75	33.50	33.75b
Apr.	31.75b	32.50	32.50	32.70b
June	32.40b	33	32.70	32.95b
July	31.60b	32.30	32.10	32.20b
Oct.	30.60b	30.60	30.60	31.25b

Close: 40 to 70 points higher; sales 49 lots.

b-bid.

See classified section for bargains.

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LIVESTOCK MARKETS

Weekly Review

Live Beef Animal Grades Will Be Changed for Chicago Market Reports

After December 29, grades used in Department of Agriculture market reports from Chicago will be revised so that they conform to the new grading system for dressed beef carcasses which go into effect on that date. Affected by the change will be grades for steers, cows, heifers, bulls and stags, with the most important revisions in steer, cow and heifer grades, according to L. M. Wyatt, USDA market news reporter at Chicago, who made the announcement.

"Prime" will become a working grade with the name being used as a grade under which present "Prime" and "Choice" grades will be combined. The new name for present "Good" grade will be "Choice." The new name is the only change in the grade for this type of animal.

"Good" will be the name of a new grade. This grade will identify cattle formerly included in the top half of the "Medium" grade.

"Medium" will no longer be used as a grade term. The remainder of the medium grade, chiefly lower quality young animals and well finished lighter steers and cows, will be called "Commercial" grade. The present "Common" grade will be renamed "Utility." Cutter and Canner grade will not be changed. Medium and Common grade for bulls and stags will be called Commercial and Utility. Wyatt points out that there is no official application of USDA live animal grades. Livestock market news reporters use the grades, however, to provide uniform meanings to livestock reports released in all parts of the country.

BUFFALO NOV. LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Receipts	12,185	9,387	7,538	45,331
Shipments	7,194	5,081	2,991	39,456
Local slaughter.	4,991	3,706	4,547	5,875

NEW ZEALAND LIVESTOCK

Livestock slaughter and meat production in New Zealand increased during the year ended September 30, 1950. Cattle slaughter of 622,000 head at abattoirs and meat export works was 6 per cent above a year earlier; calf slaughter was 1,273,000 head, or 6 per cent above the preceding year; sheep slaughter was 4,269,000 head, an increase of 5 per cent; lamb slaughter totaled 12,719,000 head, or 3 per cent more than 1949, and hog slaughter totaled 654,000 head, up 1 per cent.

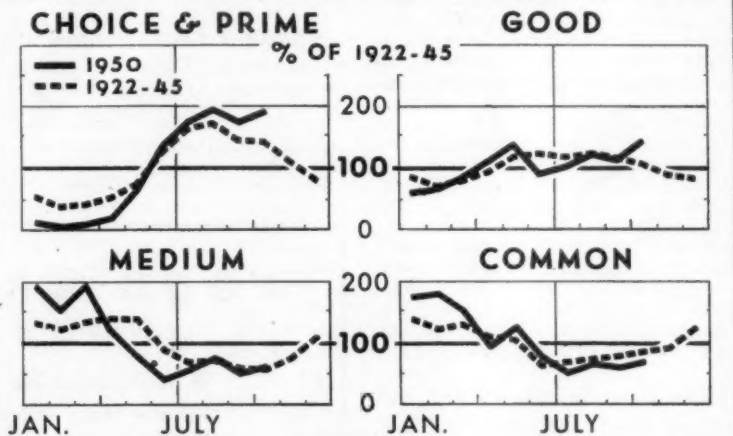
Meat production at New Zealand export works totaled 789,000,000 lbs. in 1950, an increase of almost 4 per cent

above the previous year's production of 762,000,000 lbs. Mutton and lamb production showed the largest increase. Beef production also increased, but pork production declined from 1949.

Currently, livestock marketings are seasonally small and prices are relatively high. The number of sheep on farms is believed to be increasing and favorable reports on lambing indicate an average or better than average lamb crop this season. At the present time pastures are very good in most areas. Steers for grazing are in strong demand, but the supply is somewhat limited. Interest in the hog industry continues at a low ebb.

CORN BELT BEEF STEERS

Seasonal Variation in Marketings at Chicago, by Grades



THE MORE PRONOUNCED seasonal changes in marketings of beef steers this year are illustrated on the above chart, prepared by the U.S. Department of Agriculture. Choice and Prime steers were scarce last winter, but marketings increased rapidly about mid-year and held at the peak later than usual this fall. Medium and Common steers traced an opposite trend. In early 1951, marketings will probably include more of the better grades and fewer of the lower grades of steers than a year earlier, but by spring the numbers by grades may be closer to the 1950 pattern.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 26, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:					
120-140 lbs.	...\$18.50-19.75	\$17.00-19.75	\$.....	\$.....	\$.....
140-160 lbs.	...19.50-20.75	19.50-20.75	19.00-19.75	17.75-19.00
160-180 lbs.	...20.50-21.25	20.50-21.25	19.50-20.25	18.75-20.25	20.25 only
180-200 lbs.	...21.00-21.25	21.00-21.25	20.00-20.50	20.00-20.50	20.25 only
200-220 lbs.	...20.75-21.25	21.00-21.25	20.00-20.50	20.00-20.50	20.25 only
220-240 lbs.	...20.00-21.00	20.75-21.25	20.00-20.50	20.00-20.50	20.25 only
240-270 lbs.	...19.75-20.10	20.25-20.85	19.85-20.25	20.00-20.25	19.75-20.25
270-300 lbs.	...19.25-19.75	20.00-20.50	19.75-20.00	20.00-20.25	19.50-20.00
300-330 lbs.	...18.75-19.25	19.85-20.25	19.50-19.90	19.00-20.00
330-360 lbs.	...18.25-18.75	19.50-20.00	19.25-19.65	19.00-20.00

Medium:					
160-220 lbs.	...18.00-20.50	19.50-20.50	19.00-20.00	17.50-20.00

BOWS:

Good and Choice:					
270-300 lbs.	...17.75-18.00	18.75-19.00	18.25-18.50	16.75-18.00	17.00-18.25
300-330 lbs.	...17.75-18.00	18.75-19.00	18.25-18.50	16.75-18.00	17.00-18.25
330-360 lbs.	...17.50-18.00	18.50-19.00	18.00-18.50	16.75-18.00	17.00-18.25
360-400 lbs.	...17.00-17.50	18.25-18.75	17.75-18.25	16.75-18.00	17.00-18.25

Good:					
400-450 lbs.	...16.50-17.25	18.50-18.75	17.50-18.00	16.75-18.00
450-550 lbs.	...16.25-17.00	17.25-18.00	17.00-17.75	16.75-18.00

Medium:					
250-550 lbs.	...15.50-17.50	16.50-18.50	16.50-17.75

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	...15.00-18.75	15.00-18.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS:					
Choice:					
700-900 lbs.	...34.00-36.50	36.25-38.50	34.00-36.75	34.75-37.25	34.50-36.50
900-1100 lbs.	...34.00-36.50	36.25-39.00	34.25-37.00	35.00-37.50	34.50-37.00
1100-1300 lbs.	...33.75-36.00	36.00-39.00	33.75-37.00	33.50-37.50	34.50-37.00
1300-1500 lbs.	...32.75-35.50	35.25-38.75	33.00-38.50	33.00-37.00	34.00-37.00

Good:					
700-900 lbs.	...31.00-34.00	32.75-36.25	31.75-34.50	31.25-34.75	32.00-34.50
900-1100 lbs.	...31.00-34.00	32.50-36.25	31.75-34.50	31.25-34.75	32.00-34.50
1100-1300 lbs.	...30.50-33.75	31.50-36.25	30.75-34.25	29.75-34.50	31.50-34.50
1300-1500 lbs.	...30.00-32.75	31.00-36.00	30.00-33.75	29.50-34.00	31.50-34.50

Medium:					
700-1100 lbs.	...26.00-31.00	26.75-32.75	26.50-31.75	27.50-31.25	26.50-32.00
1100-1300 lbs.	...25.50-30.50	26.50-32.50	26.00-31.00	27.00-30.00	26.50-32.00

Common:					
700-1100 lbs.	...24.00-26.00	24.00-26.75	23.00-26.50	25.00-27.50	23.00-26.50

HEIFERS:

Choice:					
600-800 lbs.	...33.75-35.50	35.50-36.75	34.00-36.25	34.00-35.75	33.50-34.50
800-1000 lbs.	...33.75-35.50	35.50-37.50	34.00-36.50	33.75-35.75	33.50-35.00

Good:					
600-800 lbs.	...31.25-33.75	32.50-35.50	31.25-34.00	31.00-34.00	31.00-33.50
800-1000 lbs.	...31.00-33.75	32.25-35.50	31.25-34.00	30.50-33.50	31.00-33.50

Medium:					
500-900 lbs.	...26.00-31.00	26.25-32.50	25.50-31.25	26.50-31.00	25.50-31.00

Common:					
500-900 lbs.	...23.00-26.00	22.50-26.25	22.00-25.00	24.00-26.50	22.50-25.50

COWS (All Weights):

Good					
22.75-24.50	22.00-24.00	22.75-24.00	23.00-24.50	22.50-24.00	22.50-24.00
21.50-22.75	22.00-23.25	21.50-20.75	21.50-20.75	21.00-22.50	21.00-22.50
20.50-21.50	20.75-22.25	20.25-21.50	20.50-21.50	20.00-21.00	20.00-21.00
16.00-20.50	17.50-21.00	16.50-20.25	18.00-20.50	17.00-20.00	17.00-20.00

BULLS (Yrly. Excl.) All Weights:

Beef, good					
24.00-26.00	25.50-27.75	26.00-27.00	24.75-25.75	26.00-27.00	26.00-27.00
24.50-26.50	28.25-29.00	26.00-27.00	26.00-27.00	26.50-27.50	26.50-27.50
23.50-24.50	25.75-26.25	24.00-26.00	23.75-26.00	25.00-26.50	25.00-26.50

VEALERS (All Weights):

Good & choice					
31.00-39.00	33.00-35.00	30.00-33.00	30.00-33.00	31.00-36.00	31.00-36.00
22.00-31.00	27.00-33.00	25.00-30.00	24.00-30.00	22.00-31.00	22.00-31.00
18.00-22.00	20.00-27.00	18.00-25.00	21.00-24.00	18.00-22.00	18.00-22.00

CALVES (500 lbs. down):

Good & choice					
28.00-33.00	22.00-23.00	20.00-23.00	22.00-27.00	22.00-29.00	22.00-29.00
19.00-22.00	17.00-22.00	17.00-23.00	20.00-22.00	18.00-22.00	18.00-22.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	31.00-32.00	31.25-32.50	30.00-31.50	29.25-32.25	29.50-32.00
Med. & good	28.00-31.25	28.50-31.50	27.00-29.75	26.00-31.25	26.00-31.25
Common	24.00-27.50	24.00-28.00	24.00-26.75	27.00-26.25	26.50-28.75

WETHERS (Wooled):

Good & choice					
26.00-27.00	24.00-26.00

EWES (Wooled):

Good & choice					
14.50-16.00	15.50-17.00	15.00-15.50	15.00-16.00	16.75-17.75	16.75-17.75
Com. & med.	12.50-15.00	14.00-15.50	13.00-15.00	13.50-15.00	14.00-15.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades are on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for the week ending December 23, 1950:

	Week Ended Dec. 23	Prev. Week	Cor.
Chicago	22,367	26,163	18,008
Kansas City	11,694	19,467	19,971
Omaha	17,378	21,674	16,635
St. Louis	7,808	6,438
St. Joseph	7,343	9,259	7,178
St. Paul	9,124	7,706
Wichita	5,734	3,909	5,178
New York & Jersey City	9,066	8,753	5,223
Okla. City	5,218	6,028	4,084
Cincinnati	8,413	8,793	2,636
Denver	6,871	8,246	5,610
St. Paul	13,101	16,451	13,734
Milwaukee	4,290	4,898	2,912
Total	127,501	128,180	110,708

	Week Ended Dec. 23	Prev. Week	Cor.
Chicago	40,961	70,754	44,361
Kansas City	15,086	19,516	8,995
Omaha	74,123	80,481	55,239
St. Louis	38,608	28,735
St. Joseph	42,740	49,191	34,220
St. Paul	47,547	35,572
Wichita	10,345	11,570	7,178
New York & Jersey City	51,700	58,860	47,400
Okla. City	18,410	20,597	14,827
Cincinnati	15,894	19,334	10,965
Denver	19,669	21,194	11,539
St. Paul	53,317	70,061	64,216
Milwaukee	8,088	12,686	5,834
Total	481,585	429,259	367,081

	Week Ended Dec. 23	Prev. Week	Cor.
Chicago	6,055	7,868	7,402
Kansas City	9,408	12,666	10,421
Omaha	10,346	11,442	10,638
St. Louis	4,940	6,430
St. Joseph	6,135	11,165	11,683
St. Paul	5,793	6,670
Wichita	2,214	2,109	1,839
New York & Jersey City	33,262	40,065	32,414
Okla. City	2,109	2,604	703
Cincinnati	534	380	254
Denver	5,271	5,768	2,488
St. Paul	6,683	7,405	10,980
Milwaukee	828	993	1,246
Total	93,656	102,652	102,566

*Cattle and calves.
†Federally inspected slaughter, including direct.

*Stockyards sales for local slaughter.

*Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles on Thursday, December 28, were reported by the U. S. Department of Agriculture as shown in the following table:

CATTLE:

Steers, med.
& low gd.	\$30.00@33.60
Helfers, med.
& low gd.	29.50@31.50
Cows, med. & gd.	24.50@28.50
Cows, com.	22.50@24.00
Cows, can. & cut.	18.00@22.00
Bulls, med. & gd.	26.50@31.00

HOGS:

Gd. & ch.	220-260	\$20.50@21.00
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BALTIMORE LIVESTOCK

Prices paid for livestock at Baltimore, Md., on Thursday, December 28, were reported as listed in the table below:

CATTLE:

Steers, med. & gd.	\$29.25@33.00
Steers, com. & med.	27.00@29.00
Cows, com. to gd.	21.00@23.50
Cows, can. & cut.	17.00@21.00
Bulls, med. & gd.	26.00@28.00

CALVES:

Vealers, med. to ch.	\$33.00@40.00
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HOGS:

Gd. & ch.	160-240	\$21.75@22.75
Sows, 400/down	17.75@18.75

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS:

	Cattle	Calves	Hogs	Sheep
Dec. 21	3,429	495	21,545	1,586
Dec. 22	3,888	143	12,510	1,083
Dec. 23	229	41	4,000	108
Dec. 25	Holiday
Dec. 26	11,359	212	12,177	8,810
Dec. 27	11,200	400	21,500	5,300
Dec. 28	4,600	400	20,000	1,600

*Week so far

far	27,150	1,012	53,677	10,710
Wk. ago.	31,708	1,773	79,609	9,928
1950	27,435	1,310	69,655	10,350
1949	29,092	1,415	77,291	20,844

*Including 230 cattle, 8,540 hogs and 3,225 sheep direct to packers.

SHIPMENTS:

	Cattle	Calves	Hogs	Sheep
Dec. 21...	1,529	39	3,053	503
Dec. 22...	2	...	3,956	440
Dec. 23...	30	12	2,423	55
Dec. 25...	Holiday			
Dec. 26...	1,584	74	2,434	1,066
Dec. 27...	3,060	...	3,500	2,300
Dec. 28...	1,500	...	3,000	1,000

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended December 16 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$27.47	\$32.00	\$29.85	\$30.00
Montreal	33.55	30.61	29.95
Winnipeg	27.00	30.50	28.60	28.60
Calgary	27.63	29.70	28.25	28.00
Edmonton	26.60	30.10	30.25	28.55
Lethbridge	26.25	28.35	27.50
Pr. Albert	27.10	28.25	28.35	25.00
Moose Jaw	25.75	27.00	28.35	25.00
Saskatoon	26.25	28.50	28.35	27.00
Regina	25.90	28.10	28.35	25.70
Vancouver

*Dominion government premiums not included.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 23, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 5,200 hogs; Swift, 3,051 hogs; Wilson, 4,107 hogs; Agar, 7,649 hogs; Shippers, 22,145 hogs; Others, 20,854 hogs.

Total: 22,367 cattle; 1,749 calves; 63,110 hogs; 6,055 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour .. 3,797	610	1,874	2,606
Cudahy .. 2,414	331	1,952	1,916
Swift .. 2,950	543	8,174	2,551
Wilson .. 871
Central .. 1,527
Others .. 4,652	1	3,086	2,425
Total .. 16,211	1,485	15,068	9,498

OMAHA

Cattle & Calves	Hogs	Sheep
Armour .. 5,188	10,936	741
Cudahy .. 4,244	10,270	3,849
Swift .. 4,094	13,997	3,194
Wilson .. 2,829	7,210	628
Cornhusker .. 395
Eagle .. 27
Greater Omaha .. 102
Hoffman .. 40
Rothschild .. 426
Roth .. 65
Kings .. 1,245
Merchants .. 41
Midwest .. 55
Omaha .. 344
Union .. 182
Others .. 7,706
Total .. 19,277	50,110	8,412

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour .. 3,841	945	5,754	3,123
Swift .. 3,728	1,701	13,041	1,817
Hunter .. 829	6,294
Krey .. 829	4,286
Hell .. 829	2,494
Laclede .. 829	845
Shelco .. 829	824
Others .. 3,068	361	6,339	595
Shippers .. 2,487	1,370	18,705	488
Total .. 13,473	4,377	58,740	6,023

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift .. 2,359	297	13,667	4,102
Armour .. 2,233	244	7,791	1,450
Others .. 4,041	3	4,034	1,538
Total .. 8,633	544	25,492	7,390

Does not include 20,821 hogs and 583 sheep bought direct.

SIoux CITY

Cattle	Calves	Hogs	Sheep
Armour .. 3,095	14	18,033	1,713
Cudahy .. 3,093	7	18,567	1,857
Swift .. 2,336	7	9,878	1,312
Others .. 178	1	50
Shippers .. 6,580	7	14,109	648
Total .. 15,285	36	60,637	5,560

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy .. 1,502	242	2,685	1,979
Guggenheim .. 172
Dunn .. 47
Ostertag .. 97	693
Dold .. 7	32
Sunflower .. 7
Pioneer .. 622
Excel .. 2,674	672	238
Others .. 5,121	242	4,082	2,217

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour .. 1,729	210	1,648	1,206
Wilson .. 1,708	235	1,663	682
Others .. 77	638
Total .. 3,514	445	3,944	1,891

Does not include 731 cattle, 523 calves, 14,466 hogs and 218 sheep bought direct.

LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour .. 25	248
Cudahy .. 553	164	371
Swift .. 179	60	717
Wilson .. 60
Acme .. 184	28
Atlas .. 362	6
Cloagherty .. 26
Coast .. 208	21	15
Harman .. 119	10
Luer .. 41	64	545
Union .. 126	196
United .. 329
Others .. 3,228	572	272
Total .. 5,443	1,120	2,563

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's .. 298
Kahn's .. 978
Lohrey .. 31
Meyer .. 152	155
Schlechter .. 152
Northdale .. 2,950	950	15,376	290
Others .. 3,102	1,106	16,349	593

Does not include 183 cattle and 774 hogs bought direct.

DENVER

Cattle	Calves	Hogs	Sheep
Armour .. 1,120	27	5,061	8,453
Swift .. 1,512	22	5,357	1,810
Cudahy .. 915	48	4,254	964
Wilson .. 1,018
Others .. 159	3,394
Total .. 5,471	235	17,876	6,255

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour .. 2,322	4,023	21,820	3,030
Bartusch .. 678
Cudahy .. 1,351	948	1,362
Rifkin .. 720	31
Superior .. 1,624
Swift .. 4,937	4,274	31,497	2,261
Others .. 2,059
Total .. 13,101	9,276	53,317	6,683

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour .. 841	1,502	990	506
Swift .. 1,037	829	2,000	494
Blue Bonnet .. 242	2	193
City .. 520	1	161
Rosenthal .. 327	16
Total .. 2,987	2,350	3,353	1,492

TOTAL PACKER PURCHASES

	Week ended Dec. 23	Prev. week*	Cor. 1949
Cattle ..	133,985	143,733	124,065
Hogs ..	374,668	412,165	348,637
Sheep ..	62,060	74,324	75,141

*Does not include E. St. Louis.

LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, December 22:

	Cattle	Hogs	Sheep
Chicago ..	1,000	11,500	1,700
Kan. City ..	400	2,500	400
Omaha ..	800	6,500	400
St. Louis ..	800	500	300
St. Joseph ..	300	6,000	600
Sioux City ..	600	8,000	600
St. Paul ..	1,800	12,000	1,000
Indianapolis ..	500	8,000	2,200
Buffalo ..	200	600	700
Pittsburgh ..	400	600	1,500
Cleveland	100	100
Milwaukee ..	200	800	100
Louisville ..	300	2,300	200
Nashville ..	300	1,500	200
Cincinnati ..	400	3,400	100
Oklahoma City ..	400	2,500	200
Ft. Worth ..	400	2,500	500
Wichita ..	500	1,400	200
Denver ..	1,700	8,500	1,000
Baltimore ..	500	1,500

	Total	Week ago	15,000	108,000	16,000
Year ago	6,000	81,000	10,000
Week so far	245,000	621,000	149,000
Last week	284,000	743,000	178,000
Same week 1949	189,000	532,000	125,000
Year to date	12,531,000	24,118,000	9,547,000
Same period 1949	13,218,000	22,549,000	9,237,000

CORN BELT DIRECT TRADING

Des Moines, Ia., December 28—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:

160-180 lbs.	\$17.50@19.75
180-240 lbs.	19.50@20.25
240-300 lbs.	19.25@20.25
300-360 lbs.	19.00@20.15

Same:

270-360 lbs.	\$18.25@19.25
400-550 lbs.	17.00@18.25

Corn Belt hog receipts:

	This week	Same day last wk	estimated	actual
Dec. 21 ..	65,000	64,000
Dec. 22 ..	80,000	58,500
Dec. 23 ..	39,000	70,000
Dec. 24 ..	80,000	79,000
Dec. 27 ..	65,000	69,000
Dec. 28 ..	85,000	65,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Dec. 23, 1950	12,502	Week ending Dec. 23, 1950	37,064
Week previous	11,231	Week previous	16,500
Same week year ago	10,184	Same week year ago	9,448
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 23, 1950	2,120	Week ending Dec. 23, 1950	874,680
Week previous	1,748	Week previous	1,111,212
Same week year ago	2,000	Same week year ago	1,007,607
BULL:		LARD AND PORK FATS:	
Week ending Dec. 23, 1950	599	Week ending Dec. 23, 1950	123,522
Week previous	773	Week previous	161,825
Same week year ago	573	Same week year ago	210,924
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 23, 1950	14,889	CATTLE:	
Week previous	11,113	Week ending Dec. 23, 1950	9,068
Same week year ago	10,902	Week previous	8,753
LAMB:		Same week year ago	8,233
Week ending Dec. 23, 1950	29,460	CALVES:	
Week previous	32,376	Week ending Dec. 23, 1950	8,931
Same week year ago	34,746	Week previous	8,801
MUTTON:		Same week year ago	8,454
Week ending Dec. 23, 1950	1,570	HOGS:	
Week previous	880	Week ending Dec. 23, 1950	51,709
Same week year ago	4,037	Week previous	53,899
HOG AND PIG:		Same week year ago	47,400
Week ending Dec. 23, 1950	14,022	SHEEP:	
Week previous	9,157	Week ending Dec. 23, 1950	33,262
Same week year ago	16,980	Week previous	40,965
PORK CUTS:		Same week year ago	32,414
Week ending Dec. 23, 1950	2,634,178	COUNTRY DRESSED MEATS	
Week previous	2,384,453	VEAL:	
Same week year ago	2,008,596	Week ending Dec. 23, 1950	5,549
BEEF CUTS:		Week previous	4,415
Week ending Dec. 23, 1950	52,562	Same week year ago	5,641
Week previous	238,827	HOGS:	
Same week year ago	96,955	Week ending Dec. 23, 1950	107
VEAL AND CALF CUTS:		Week previous	41
Week ending Dec. 23, 1950	3,814	Same week year ago	324
Week previous	14,857	LAMB AND MUTTON:	
Same week year ago	14,857	Week ending Dec. 23, 1950	224
LAMB AND MUTTON CUTS:		Week previous	200
Week ending Dec. 23, 1950	1,082	Same week year ago	115
Week previous	14,303	Incomplete.	
Same week year ago	10,680		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended December 23 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	9,066	8,931	51,709	33,262
Baltimore, Philadelphia	5,294	1,382	26,933	711
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	11,282	2,171	69,745	4,902
Chicago Area	26,192	7,240	107,238	9,598
St. Paul-Wisc. Group ¹	23,465	29,172	155,000	9,817
St. Louis Area ²	12,421	7,452	86,766	9,870
Sioux City	9,021	86	56,277	6,635
Omaha	21,133	697	96,365	14,329
Kansas City	18,873	3,133	62,292	9,239
Iowa and So. Minn. ³	18,422	3,771	268,565	29,920
SOUTHEAST⁴	5,282	3,592	34,068	3
SOUTH CENTRAL WEST⁵	20,530	6,482	94,133	13,638
ROCKY MOUNTAIN⁶	7,071	548	23,635	7,706
PACIFIC⁷	16,376	2,528	40,028	23,540
Grand Total	190,430	77,195	1,172,858	172,970
Total week ago	217,149	83,656	1,343,274	180,179
Total year ago	166,460	71,397	1,050,342	179,667

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during November 1950—Cattle 76.3; calves 84.1; hogs 76.1; sheep and lambs 83.3.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended December 22:

	Cattle	Calves	Hogs
Week ending December 22	349	808	5,820
Week previous	579	758	4,876
Cor. week last year	386	359	4,826



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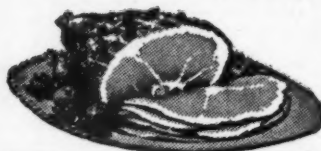
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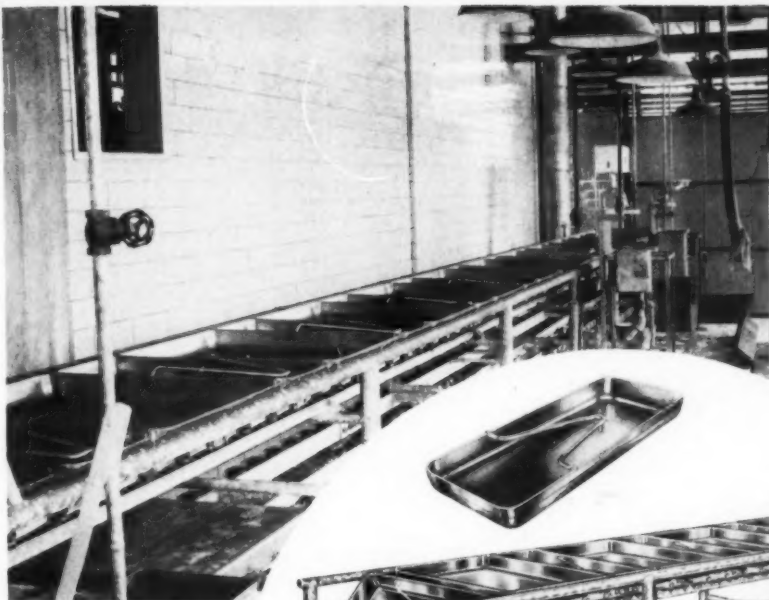
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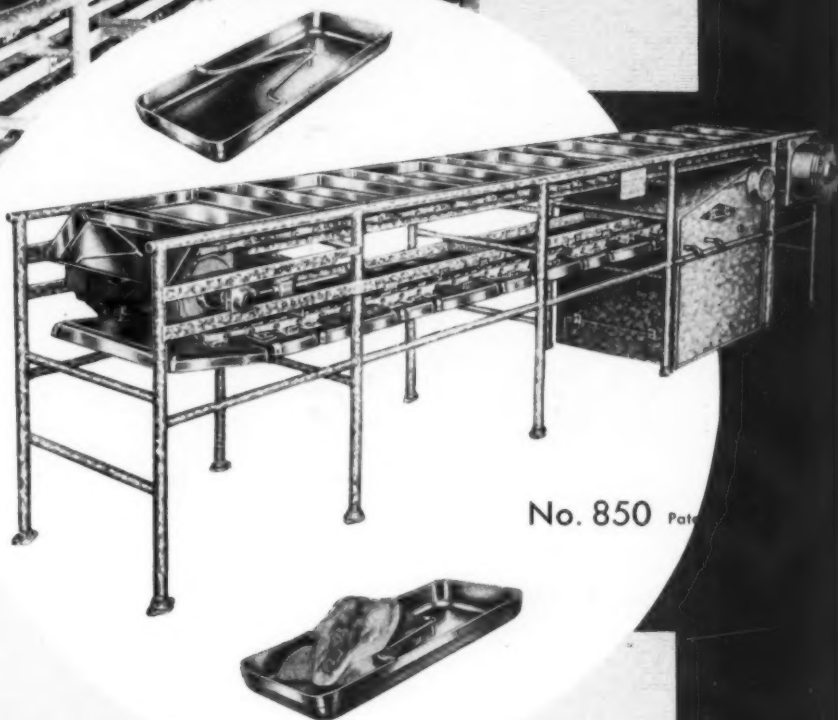
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